Hatco CORPORATION

FOODSERVICE EQUIPMENT
CATALOG
NORTH AMERICAN - July 1, 2024

People who serve,
products that solve.®

Direct line equipment
orders and Inquiries
(414) 671-6350

How to Order
To ensure prompt and accurate processing of your order, please provide the following information:

1. Model number, voltage, Hertz and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. E-mail orders are acceptable and do not require confirmation.
5. See Resources section in back of book for more information.

ALL WATT RATINGS ARE NOMINAL. ACTUAL WATTAGE MAY VARY. CONSULT FACTORY FOR MORE INFORMATION.

E-mail orders to:
equipsales@hatcocorp.com

E-mail inquiries and requests to:
support@hatcocorp.com

Hatco Corporation
P.O. Box 340500
Milwaukee, WI 53234-0500
Telephone: (414) 671-6350
www.hatcocorp.com

Who We Are

Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice industry: bold innovations in equipment that improve efficiency, reliability and profits. Products are designed and built to handle the rugged demands of today's foodservice operations. Hatco is a company dedicated to exceptional customer service and quality engineered equipment offering maximum performance.

We Pride Ourselves On Being Employee Owned

The company was started by Gordon and LaReine Hatch in 1950 and was led by their son, David, beginning in 1990. In 2004, Hatco Corporation began the journey of employee ownership and in 2007, a monumental event in Hatco history occurred: the employees assumed 100% ownership from David Hatch! Hatco still remains a family corporation - only now our family is larger. The employee owners are driven by the spirit of ownership and motivated by the empowerment of ownership.

Equipment

Booster Water Heaters
Built-In Shelves
Built-In Warmers
Carving Stations
Cold Shelves
Cold Wells
Commercial Toasters
Crepe Makers
Decorative Lamps
Display Lights
Drawer Warmers
Frost Tops
Fry Stations
Griddles
Heated Shelves
Heated Wells
Holding & Display Cabinets
Hot/Cold Shelves
Hot/Cold Wells
Hot Food Merchandisers
Hot Water Dispensers
Ice Wells
Induction
Light Cooking Equipment
Locker Systems
Nacho Chip Warmers
Pizza Warmers
Portable Food Warmers
Refrigerated Wells
Rethermalizers
Rice Drawer Warmers
Sanitizing Sink Heaters
Snack System
Soup Stations
Strip Heaters
Waffle Makers

Locations

Milwaukee - Corporate Office
635 South 28th St. | Milwaukee, WI 53215
414-671-6350

Sturgeon Bay - Manufacturing Facility
208 East Deck Street | Sturgeon Bay, WI 54235
920-743-5595

Let's Get Social

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Order Pickup Stations & Food Lockers

Restaurants • Cafés • Concessions
Cafeterias • Convenience Stores

NEW

MPP-8PT Operator side shown *pg. 3*

MPP-8I *pg. 4*

F2G-34-A in optional *Designer* Navy Blue (Customer side shown) *pg. 5*

F2GB-22-A in standard *Designer* Warm Red (Operator side shown) *pg. 6*

F2GP-14-C in standard *Designer* Warm Red (Customer side shown) *pg. 7*

GRS2G-3920-5 with optional side and back panels shown and **GRS2G-3920-2** *pg. 9*

Pass-Through Pickup Pod™

Hatco's heated or ambient Pass-Through Pickup Pod™, propelled by Minnow™, helps automate customer and delivery pickups. As a pass-through unit, the operator can easily fill orders from the back of the house to help streamline the delivery process, and customers and delivery people simply access their reserved cubbies by scanning the QR code or using the embedded link sent via SMS. All of this is done without waiting in line or needing to ask for help from front of house staff.

- Available in either heated or ambient styles with eight unit pods
- Heated units are thermostatically controlled with an operational range of 140°F to 185°F
- Heated pods may also be operated in Ambient Mode
- Offers customers and delivery workers a touchless experience via their own devices with QR code and SMS messaging
- Energy-saving 5000K LED cubby lighting showcases food
- Each individual cubby is $13^{19}/_{32}$" W x $20^{41}/_{64}$" D x $14^{1}/_{2}$" H
- The antimicrobial surfaces and touchless interface work in tandem to inhibit the spread of bacteria, mildew and germs
- Plug into a standard 120V outlet and units are ADA compliant
- Has rear door handles which allow for minimal contact and easy access
- Connects via Cellular, WiFi, or CAT-5/6

NEW

MPP-8HPT
Operator side shown

MPP-8HPT
Customer side shown

PASS-THROUGH PICKUP POD

Model	Number of Lockers	Model Dimensions (W x D x H)	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug	Approx. Ship Weight
Ambient								
MPP-8PT	8 Lockers	$32^{7}/_{32}$" x 24" x $80^{17}/_{32}$"	$13^{19}/_{32}$" x $20^{41}/_{64}$" x $14^{1}/_{2}$"	120	90	0.4	NEMA 5-15P	390 lbs.
Heated								
MPP-8HPT	8 Lockers	$32^{7}/_{32}$" x 24" x $80^{17}/_{32}$"	$13^{19}/_{32}$" x $20^{41}/_{64}$" x $14^{1}/_{2}$"	120	1424	11.87	NEMA 5-15P	390 lbs.

All Pass-Through Pickup Pod Models Feature:
Cord Location: Operator side, bottom left.

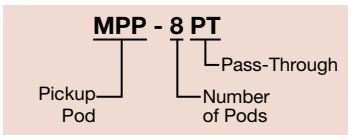
OPTIONS (available at time of purchase only)

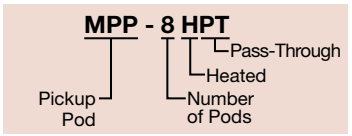
Designer Colors – Charcoal standard –

BRONZE	Bronze
PVCWHITE	White

NOTE: SaaS (software as a service) fees are required for each unit. Contact factory for future details and requirements.

SaaS fees enables cloud connectivity, user interface and data analytics.





Pickup Pod™

Hatco's Pickup Pod™ propelled by Minnow™, help automate customer and delivery pickups. A self-service, touchless pickup solution that reduces lobby/dining area congestion, eliminates pickup mistakes, reduces labor costs, and improves the takeout experience for all. Customers and delivery people simply access their reserved cubbies by scanning the QR code or using the embedded link sent via SMS. All without waiting in line or needing to ask for help from front of house staff. And unlike unsecure tables, The Hatco Pickup Pod keeps food fresh and secure until it's ready to be picked up.

- Pickup Pod offers customers and delivery workers a touchless experience via their own devices with QR code and SMS messaging.
- Touchless interface prevents spreading of germs
- Energy-saving 5000K LED cubby lighting showcases food
- Ambient individually insulated cubbies
- Configurable pick-up times help ensure food safety
- Antimicrobial surfaces inhibit the growth of bacteria mold and mildew
- Each cubby is a spacious 13¾" W x 14½" D x 15" H
- Plugs into a standard 120V outlet
- Includes wall mounting bracket to keep unit stable (MPP-8I unit only)
- Connects via Cellular, WiFi, or CAT-5/6
- ADA compliant
- Customer notification sent via SMS Messaging or other methods via POS or App integrations (by others)
- Lily Pad base available to help stabilize units that cannot be fastened to the wall. Can be used in lieu of wall mounting brackets^ (MPP-8I unit only)

NOTE: SaaS (software as a service) fees are required for each unit. Contact factory for future details and requirements.

SaaS fees enables cloud connectivity, user interface and data analytics.

Optional touchscreen tablet

MPP-8I in standard Charcoal

PICKUP POD

Model	Number of Lockers	Model Dimensions W x D x H	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug	Approx. Ship Weight
MPP-8I	8 Lockers	31⅞" x 16" x 77¾"	13¾" x 14½" x 15"	120	90	.75	NEMA 5-15P	350 lbs.

All Pickup Pod Models Feature:
Cord Location: Center, back of unit.

MPP-8I Shown in optional PVC White with accessory MPP-PAD2-61⊘

OPTIONS *(available at time of purchase only)*

Designer Colors – Charcoal standard –

	BRONZE	Bronze
NEW	**PVC WHITE**	White
NEW	**TOUCHSCREEN**	NEW Optional Touchscreen Tablet

ACCESSORIES *(available for purchase at any time for MPP-8I model only)*

	MPP-PAD2-57⊘	(Charcoal Color) 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware.
	MPP-PAD2-58⊘	(Bronze Color) 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware.
NEW	**MPP-PAD2-61⊘**	(PVC White Color) 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware.

MPP-PAD2-57⊘

MPP-PAD2-58⊘

MPP - 8 I
Pickup Pod
Insulated
8 Pods

⊘ Not UL approved component. In order to satisfy UL safety standards, the MPP-8I must be secured to a wall. The Lilypad may be used for stabilization in a freestanding installation, however, it will not satisfy the UL standard for safety in lieu of securing it to a wall. Please contact us if you have any questions.

Flav-R 2-Go® Locker System

The Hatco Flav-R 2-Go® Countertop, Floor Mount, and Built-In Locker System conveniently holds multiple hot or ambient to-go food orders with quick and secure access. Customers and delivery drivers can arrive, access their specific locker and leave without waiting in line or disturbing the flow of business.

- Large 10" touchscreen for easy viewing (front and/or back)
- Lockers come preset to 150ºF with a high temperature range up to 180ºF
- Individual lockers can have the heat turned off for ambient storage
- Available in two locker depth sizes
- Available with pass-through or one-sided access (countertop or floor models only)
- Each locker has a timer that will hold prepared and packaged food for up to 45 minutes
- Customer side stays locked. When the access code is used, the door unlocks and LED lights flash in the appropriate locker

F2G-3-A
in optional *Designer* Black
(Customer side shown)

F2G-24-A
in standard *Designer* Warm Red (Operator side shown)

NOTE: This unit is intended for stationary indoor, commercial use only—NOT for mobile applications.

COUNTERTOP AND FLOOR MOUNT LOCKER SYSTEM

Model	Number of Lockers	Model Dimensions W x D x H	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug
Countertop							
F2G-22-A	4 Lockers	43⅛" x 14¾" x 31¾"	12" x 12" x 12"	120	423	3.8	NEMA 5-15P
F2G-22-C	4 Lockers	43⅛" x 23¼" x 31¾"	12" x 20½" x 12"	120	551	4.8	NEMA 5-15P
F2G-3-A	3 Lockers	61" x 14¾" x 16⅞"	12" x 12" x 12"	120	321	2.9	NEMA 5-15P
F2G-3-C	3 Lockers	61" x 23¼" x 16⅞"	12" x 20½" x 12"	120	417	3.7	NEMA 5-15P
F2G-32-A	6 Lockers	61" x 14¾" x 31¾"	12" x 12" x 12"	120	627	5.5	NEMA 5-15P
F2G-32-C	6 Lockers	61" x 23¼" x 31¾"	12" x 20½" x 12"	120	819	7.1	NEMA 5-15P
Floor Mount							
F2G-24-A	8 Lockers	45⅜" x 14⅜" x 71¼"	12" x 12" x 12"	120	831	7.3	NEMA 5-15P
F2G-24-C	8 Lockers	45⅜" x 22⅞" x 71¼"	12" x 20½" x 12"	120	1087	9.4	NEMA 5-15P
F2G-34-A	12 Lockers	62¼" x 14⅜" x 71¼"	12" x 12" x 12"	120	1239	10.8	NEMA 5-15P
F2G-34-C	12 Lockers	62¼" x 22⅞" x 71¼"	12" x 20½" x 12"	120	1623	14.0	NEMA 5-15P♣

♣ Canadian models use NEMA 5-20P.

All Locker System Models Feature:
Cord Location: Countertop Models: Operator side, bottom left.
Floor Models: Facing operator side, left side of unit bottom corner closest to operator side.

OPTIONS AND ACCESSORIES – PAGE 6

F 2 G B - x x - x
- F 2 G: Flav-R 2-Go
- B: No Character = Freestanding; B = Built-In
- First x: Columns of Lockers
- Second x: Rows of Lockers
- Last x: Interior Depth of Locker: A = 12"; C = 20½"

Flav-R 2-Go®
Locker System continued

F2GB-22-A
in standard *Designer* Warm Red (Operator side shown)

F2GB-22-A
in optional *Designer* Black (Customer side shown)

BUILT-IN LOCKER SYSTEM

Model	Number of Lockers	Model Dimensions W x D x H	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug
Built-In							
F2GB-22-A	4 Lockers	41¼" x 14¾" x 34¾"	12" x 12" x 12"	120	423	3.8	NEMA 5-15P
F2GB-22-C	4 Lockers	41¼" x 23¼" x 34¾"	12" x 20½" x 12"	120	551	4.8	NEMA 5-15P
F2GB-23-A	6 Lockers	41¼" x 14⅜" x 49⅝"	12" x 12" x 12"	120	627	5.5	NEMA 5-15P
F2GB-23-C	6 Lockers	41¼" x 22⅞" x 49⅝"	12" x 20½" x 12"	120	819	7.1	NEMA 5-15P
F2GB-3-A	3 Lockers	61" x 14¾" x 20"	12" x 12" x 12"	120	321	2.9	NEMA 5-15P
F2GB-3-C	3 Lockers	61" x 23¼" x 20"	12" x 20½" x 12"	120	417	3.7	NEMA 5-15P
F2GB-32-A	6 Lockers	61" x 14¾" x 34¾"	12" x 12" x 12"	120	627	5.5	NEMA 5-15P
F2GB-32-C	6 Lockers	61" x 23¼" x 34¾"	12" x 20½" x 12"	120	819	7.1	NEMA 5-15P
F2GB-33-A	9 Lockers	61" x 14¾" x 49⅝"	12" x 12" x 12"	120	933	8.2	NEMA 5-15P
F2GB-33-C	9 Lockers	61" x 23¼" x 49⅝"	12" x 20½" x 12"	120	1221	10.6	NEMA 5-15P
F2GB-42-A	8 Lockers	77¾" x 14¾" x 34¾"	12" x 12" x 12"	120	831	7.3	NEMA 5-15P
F2GB-42-C	8 Lockers	77¾" x 23¼" x 34¾"	12" x 20½" x 12"	120	1087	9.4	NEMA 5-15P
F2GB-43-A	12 Lockers	77¾" x 14¾" x 49⅝"	12" x 12" x 12"	120	1239	10.8	NEMA 5-15P
F2GB-43-C	12 Lockers	77¾" x 23¼" x 49⅝"	12" x 20½" x 12"	120	1623	14.0	NEMA 5-15P♣
F2GB-52-A	10 Lockers	94⅝" x 14¾" x 34¾"	12" x 12" x 12"	120	1035	9.1	NEMA 5-15P
F2GB-52-C	10 Lockers	94⅝" x 23¼" x 34¾"	12" x 20½" x 12"	120	1355	11.7	NEMA 5-15P

♣ Canadian models use NEMA 5-20P.

All Locker System Models Feature:

Cord Location: Built-In Models: Operator side, bottom left.

OPTIONS (available at time of purchase only)

Designer Colors – Warm Red standard –

BLACK	Black	**GRAY**	Gray Granite	**WHITE**	White Granite
NAVY	Navy Blue	**GREEN**	Hunter Green	**COPPER**	Antique Copper

CNTRLPANEL_RGHT	Right side control panel, in lieu of standard left side location (F2G-3, F2G-32, F2G-34, F2GB-3, F2GB-32, F2GB-52 and F2GB-33 models only)

Back Panels – Creates a non-pass-through unit – will be same color as unit – Not available on Built-In models –
COUNTERTOP: The cord and power switch will move to the side of the unit, operators left, if right side is not selected at time of order. Subtract 15/16" to the depth and add 1 1/8" to width.
FLOOR MOUNT: The cord and power switch will move to the side of the unit, operators left, if right side is not selected at time of order. Subtract 15/16" to the depth and add 1 1/8" to width.

BPANEL3	Back panels in lieu of glass door for F2G-3 models
BPANEL4	Back panels in lieu of glass door for F2G-22 models
BPANEL6	Back panels in lieu of glass door for F2G-32 models
BPANEL8	Back panels in lieu of glass door for F2G-24 models
BPANEL12	Back panels in lieu of glass door for F2G-34 models
RGHTCRDLOCATION	Cord location moves to operator side, right lower corner, in lieu of standard operator side, left lower corner
QR1	QR Code Reader for non-pass-through units. Must be combined with Back Panels
QR2	QR Code Reader for pass-through units

ACCESSORIES (available for purchase at any time)

ANTI-TIPBRACKT	Wall Mount Bracket (mounting hardward not included) (Floor Mount models only)

COLORS AND FINISHES – INSIDE BACK COVER

Flav-R 2-Go® Pizza Locker System

The Hatco Flav-R 2-Go® Floor Mount, Built-In, and Countertop Pizza Locker System - designed specifically for your pick-up and third-party delivery needs, is capable of holding multiple orders of hot or ambient pizza with quick and secure access. By reducing congestion and allowing employees to focus on other functions, customers or delivery people can arrive, access their specific locker, and leave without waiting in line or disturbing the flow of other business.

- A great solution to handling pick-up, third-party delivery and to-go orders in a non-contact manner
- Individual lockers can have the heat turned off for ambient storage
- Each locker unit has a large 10" touchscreen on the operator side and on the customer side. The operator puts in the name and code. The customer receives the code, enters it on the customer side, and the appropriate door unlocks.
- As a pass-through unit, customer side stays locked. When the access code is used, the door unlocks and opens for 30 seconds
- Available in *Designer* colors

F2GP-12-C
in standard *Designer* Warm Red (Customer side shown)

F2GP-14-C
in standard *Designer* Warm Red (Customer side shown)

COUNTERTOP AND FLOOR MOUNT PIZZA LOCKER SYSTEM

Model	Number of Lockers	Model Dimensions W x D x H	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug
Countertop							
F2GP-12-C	4 Lockers	44 1/8" x 24 7/8" x 31 3/4"	20 7/8" x 20 1/2" x 4 29/32"	120	536	4.7	NEMA 5-15P
F2GP-21-C	4 Lockers	77 7/8" x 24 7/8" x 16 7/8"	20 7/8" x 20 1/2" x 4 29/32"	120	536	4.7	NEMA 5-15P
F2GP-22-C	8 Lockers	77 3/4" x 24 7/8" x 31 3/4"	20 7/8" x 20 1/2" x 4 29/32"	120	1057	9.2	NEMA 5-15P
Floor Mount							
F2GP-14-C	8 Lockers	44 1/8" x 24 7/8" x 71 1/4"	20 7/8" x 20 1/2" x 4 29/32"	120	1057	9.2	NEMA 5-15P

All Pizza Locker System Models Feature:
Cord Location: Countertop Models: Operator side, right corner.
Floor Models: Operator side, right corner.

F 2 G B P - x x - x

- F 2 G: Flav-R 2-Go
- B: No Character = Freestanding, B = Built-In
- P: Pizza
- x x: Columns of Lockers
- x: Rows of Locker Modules (2 Lockers per module)
- x: Interior Depth of Locker: C = 20 1/2"

Flav-R 2-Go® Pizza Locker System continued

F2GBP-12-C in standard *Designer* Warm Red (Customer side shown)

BUILT-IN PIZZA LOCKER SYSTEM

Model	Number of Lockers	Model Dimensions W x D x H	Internal Locker Dimensions (W x D x H)	Voltage	Watts	Amps	Plug
Built-In							
F2GBP-12-C	4 Lockers	44 1/8" x 24 7/8" x 34 3/4"	20 7/8" x 20 1/2" x 4 29/32"	120	536	4.7	NEMA 5-15P
F2GBP-14-C	8 Lockers	44 1/8" x 24 7/8" x 64 3/8"	20 7/8" x 20 1/2" x 4 29/32"	120	1057	9.2	NEMA 5-15P
F2GBP-21-C	4 Lockers	77 3/4" x 24 7/8" x 19 15/16"	20 7/8" x 20 1/2" x 4 29/32"	120	536	4.7	NEMA 5-15P
F2GBP-22-C	8 Lockers	77 3/4" x 24 7/8" x 34 3/4"	20 7/8" x 20 1/2" x 4 29/32"	120	1057	9.2	NEMA 5-15P

All Pizza Locker System Models Feature:
Cord Location: Built-In Models: Operator side, bottom left corner.

OPTIONS (available at time of purchase only)

Designer Colors – Warm Red standard –

BLACK	Black	**GRAY**	Gray Granite	**WHITE**	White Granite
NAVY	Navy Blue	**GREEN**	Hunter Green	**COPPER**	Antique Copper

CNTRLPANEL_RGHT	Right side control panel, in lieu of standard left side location (F2GP-12-C and F2GBP-12-C models only)
RGHTCRDLOCATION	Cord location moves to operator side, right lower corner, in lieu of standard operator side, left lower corner
QR2	QR Code Reader for pass-through units

ACCESSORIES (available for purchase at any time)

ANTI-TIPBRACKT	Wall Mount Bracket (mounting hardward not included) (Floor Mount models only)

COLORS AND FINISHES – INSIDE BACK COVER

NOTE: This unit is intended for stationary indoor, commercial use only—NOT for mobile applications.

Glo-Ray 2-Go® Heated Shelves

The Hatco Glo-Ray 2-Go® Heated Shelves are designed specifically with your delivery and carry-out needs in mind. Capable of holding a great quantity of hot food items at optimum serving temperatures, the GRS2G models hold bags and boxes up to 30 minutes with a high temperature range of up to 200°F.

- Shelves are 20" deep and 39" wide, large enough for pizza boxes and bags, which will easily fit into the 13" clearance of each shelf
- Touchscreen control with digital read out indicates separate heat and timer for each shelf
- Standard units feature shelves with heated bases that are thermostatically-controlled and have a stainless steel frame
- The cord is recessed into the bottom shelf at a 45° angle, allowing the unit to be flush against either wall

GRS2G-3920-2

GRS2G-3920-3
with optional side panels

GRS2G-3920-4
with optional back panels

GRS2G-3920-5
with optional side and back panels

HEATED SHELVES

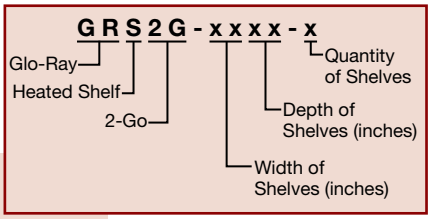
Model	Description	Dimensions W x D x H ↕	Voltage	Watts	Amps	Plug	Approx. Ship Weight
GRS2G-3920-2	2 heated shelves	43" x 20" x 21½"	120	704	5.6	NEMA 5-15P	150 lbs.
GRS2G-3920-3	3 heated shelves	43" x 20" x 35¾"	120	1055	8.8	NEMA 5-15P	175 lbs.
GRS2G-3920-4	4 heated shelves	43" x 20" x 50"	120	1406	11.7	NEMA 5-15P	200 lbs.
GRS2G-3920-5	5 heated shelves	43" x 20" x 64¼"	120	1757	14.6	NEMA 5-15P♣	225 lbs.

↕ Height does not include 1⅜" side wall mounting brackets.
♣ Canadian models use NEMA 5-20P.

All Heated Shelf Models Feature:

Models shipped with: Side wall anchor brackets for improved stability, 6" adjustable flanged feet that can be bolted to the floor for additional stability and a 6' recessed cord and plug.

Cord Location: Server side, bottom right corner.



OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

RED	Warm Red	**BLACK**	Black	**GRAY**	Gray Granite	**WHITE**	White Granite
NAVY	Navy Blue	**GREEN**	Hunter Green	**COPPER**	Antique Copper		

CONTROL-GRS2G-R		Controls and permanent panel on customers right side in lieu of standard left side

Side Panels – will be same color as unit –

SPANEL	**GRS2G2**	Side panels for a 2-shelf unit
	GRS2G3	Side panels for a 3-shelf unit
	GRS2G4	Side panels for a 4-shelf unit
	GRS2G5	Side panels for a 5-shelf unit

Back Panels – will be same color as unit –

BPANEL	**GRS2G2**	Back panels for a 2-shelf unit
	GRS2G3	Back panels for a 3-shelf unit
	GRS2G4	Back panels for a 4-shelf unit
	GRS2G5	Back panels for a 5-shelf unit

ACCESSORIES *(available for purchase at any time)*

4" LEGS	4" Adjustable Legs (for GRS2G-3920-2 and GRS2G-3920-3 models only)

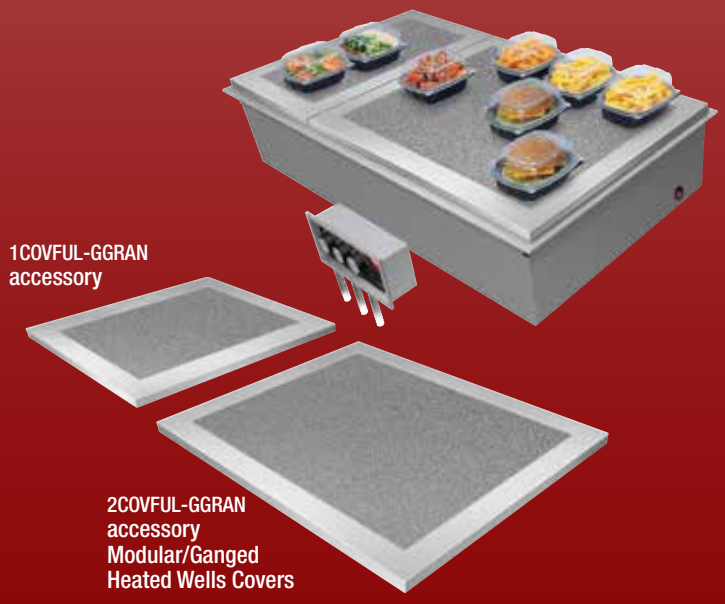
COLORS AND FINISHES – INSIDE BACK COVER

Check out these other amazing Holding & Display Solutions!

FS3HAC-2426 with optional square side cut-outs and top sign holder (signs not included) and **FS3HAC-3626** *pg. 160*

PDH-55T (bottom unit) with optional front glass panels below and **PSH-55D** (top unit). Both operator and customer sides shown. *pg. 162*

PFST-2X with standard stainless steel 8-shelf rack and **PFST-1XB** with standard Glossy White 8-shelf rack *pg. 195*



1COVFUL-GGRAN accessory and **2COVFUL-GGRAN** shown with **HWBI-3** for reference *pg. 47*

Wells

Cafeterias • Buffets
Convenience Stores • Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars

SWC-11QT with accessory pan and lid *pg. 16*

HW-43 with accessory pan support bars (food pans, ladles and lids not available) *pg. 19*

IWB-6 with accessory food pan with two **HL5-60** (sneeze guards and bowls not available) *pg. 22*

CWBP-6 with accessory food pans *pg. 26*

CWB-S4 with optional **CWB-S4SLANT**, accessory pan support bars and food pans *pg. 30*

FTBP-2 with accessory food pans *pg. 36*

FTB-3 with accessory sheet pans *pg. 38*

HWBI-3 with accessory heated well covers (one **1COVFUL-GGRAN** and one **2COVFUL-GGRAN**) *pg. 43, 47*

IWELB-FUL-A Drop-In Induction Dry Well with accessory food pans *pg. 210*

Drop-In Modular/Ganged Dry Heated Wells Ordering Instructions

Cutaway of **DHWBI-2** with accessory food pans and pan support bars

Please specify the following with each order:

1. **Desired Voltage** (single phase)**:**
   DHWBI-1, -2, -3: 120V (single controls only)
   DHWBI-2, -3: 120/208-240V (single controls only)
   DHWBI-4, -5, -6: 120/208-240V (single or split controls)
2. **Number of Modular/Ganged Dry Heated Wells Required:**
   Standard Configuration: 1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (12" x 20")
3. **Agency:**
   A. UL, C-UL
   B. UL-EPH (sanitary listing)
4. **Control:**
   A. Single Control Box (standard on all units)
   B. Split Controls Boxes (optional on 4-, 5-, 6-pan ganged units, not available in Canada)

Options

1. **Bezel:**
   A. Standard: 23⅝"
   B. Oversized: 27" allows a deep bezel to match Hatco's Refrigerated Drop-In Wells in a counterop display
   C. Factory installed gasket (see pg. 13)
2. **Attached Cord and Plug:**
   DHWBI-1, -2, -3, -4

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:** 12" or 20"
2. **Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
3. **Stainless Steel Pans:**
   A. Third-size (12¾"W x 6⅞"D x 2½"H)
   B. Half-size (12¾"W x 10⅜"D x 2½"H)
   C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
   D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
   E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

ACCESSORIES – PAGES 58-59

DROP-IN MODULAR/GANGED DRY HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width↔	Minimum Depth	Maximum Depth
DHWBI-1	14⅛"	14⅜"	22¼"	22½"
DHWBI-2	28⅛"	28⅜"	22¼"	22½"
DHWBI-3	42⅛"	42⅜"	22¼"	22½"
DHWBI-4	56⅛"	56⅜"	22¼"	22½"
DHWBI-5	70⅛"	70⅜"	22¼"	22½"
DHWBI-6	84⅛"	84⅜"	22¼"	22½"

↔ Add 1/16" to Maximum Width when using EZ locking mount.

Drop-In Modular/ Ganged Dry Heated Wells

The Hatco Modular/Ganged Dry Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete heated food offering within one piece of equipment for a clean integrated look. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 1- to 6-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- ¾" NPT (National Pipe Thread) brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' conduit is standard for convenient placement of controls

DHWBI-2
with accessory (hotel) food pans and additional pan support bars

DHWBI-1

DROP-IN MODULAR/GANGED DRY HEATED WELLS

Model	Dimensions (W x D x H)	Single Control Voltage	Split Control Voltage	Watts	Approx. Ship Weight
DHWBI-1	15½" x 23⅝" x 12¹¹⁄₁₆"	120V,	—	960	40 lbs.
DHWBI-2	29½" x 23⅝" x 12¹¹⁄₁₆"	120, 120/208-240	—	1920	98 lbs.
DHWBI-3	43½" x 23⅝" x 12¹¹⁄₁₆"	120, 120/208-240	—	2880	121 lbs.
DHWBI-4	57½" x 23⅝" x 12¹¹⁄₁₆"	120/208-240	120, 120/208-240	3840	164 lbs.
DHWBI-5	71½" x 23⅝" x 12¹¹⁄₁₆"	120/208-240	120 120/208-240	4804 4800	196 lbs.
DHWBI-6	85½" x 23⅝" x 12¹¹⁄₁₆"	120/208-240	120, 120/208-240	5760	233 lbs.

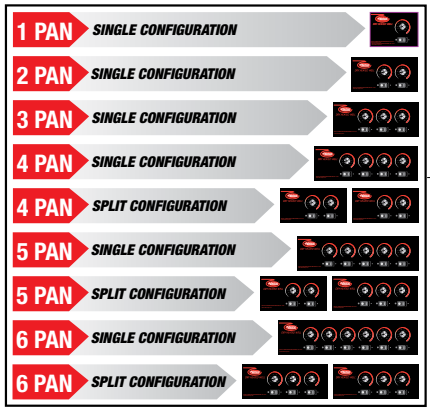
All Drop-In Modular/Ganged Dry Heated Well Models Feature:
Models Shipped with: EZ locking hardware for installtion, electronic temperature control, baffles and stainless steel bezel.

OPTIONS (available at time of purchase only)

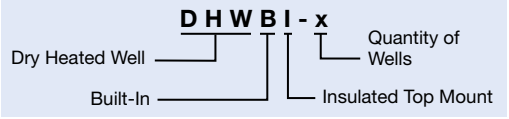
DHWBI-CORD	Attached Cord and Plug for DHWBI-1, -2, -3, -4, single control and single phase only: DHWBI-1(120V is NEMA-5-15P) DHWBI-2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P) DHWBI-3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P) DHWBI-4 (120/208-240V is NEMA L14-20P) Attached Cords and Plugs for the following single phase / split control models only♣: DHWBI-4 (120V are two NEMA 5-20P and 120/208-240V are two NEMA L14-20P) DHWBI-5 (120V are one NEMA 5-20P / one NEMA 5-30P and 120/208-240V are two NEMA L14-20P) DHWBI-6 (120V are two NEAM 5-30P and 120/208-240V are two NEMA L14-20P)
OS-BEZEL27	27" D Bezel for Modular unit to match Hatco CWB models in a countertop display
Gasket Options –	
BEZELGASKET-1	Factory installed for DHWBI-1
BEZELGASKET-2	Factory installed for DHWBI-2
BEZELGASKET-3	Factory installed for DHWBI-3
BEZELGASKET-4	Factory installed for DHWBI-4
BEZELGASKET-5	Factory installed for DHWBI-5
BEZELGASKET-6	Factory installed for DHWBI-6

♣ Split Control configurations are not available in Canada

Modular/Ganged Dry Heated Wells Controls*



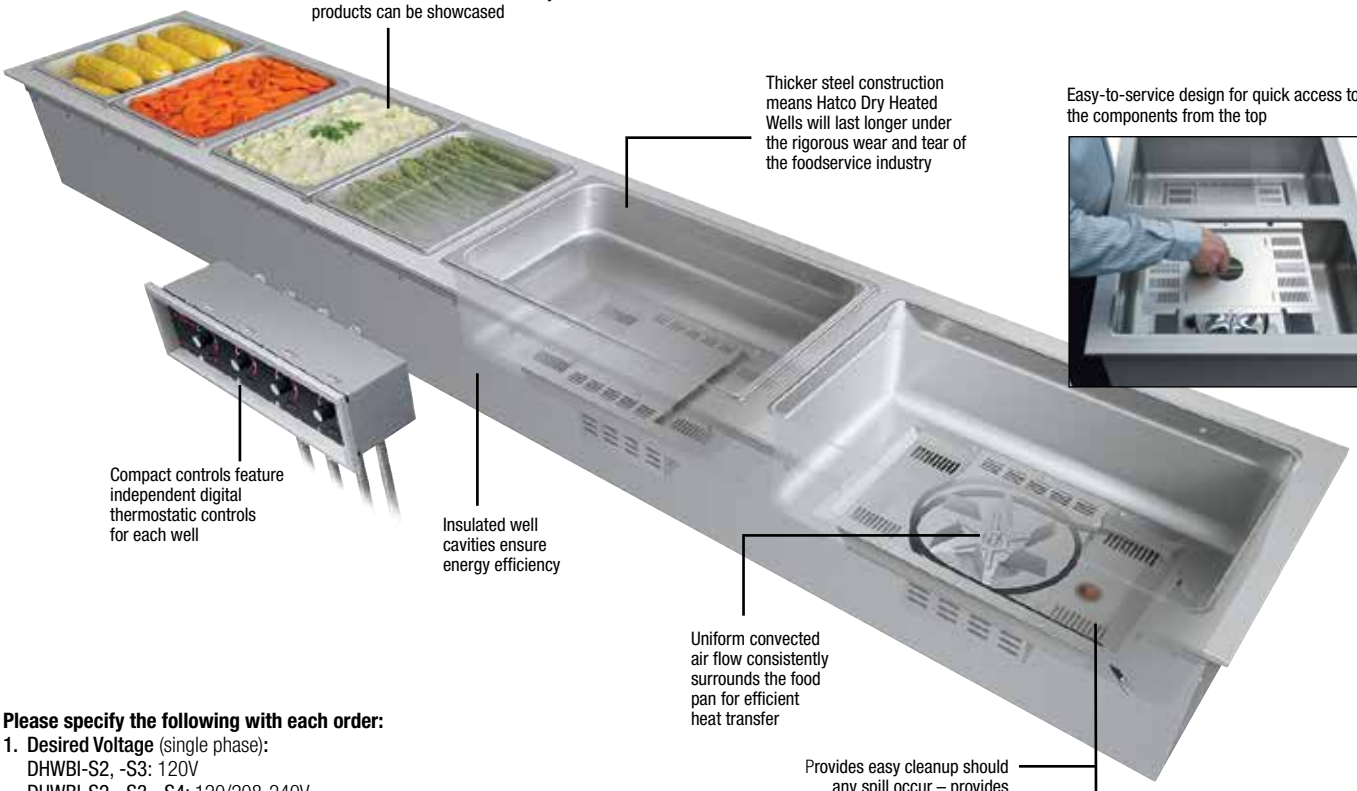
* 4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at time of order (for Canada, split control boxes not available).



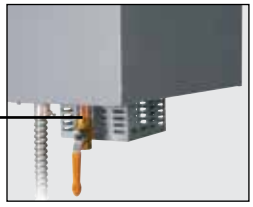
COUNTERTOP CUT-OUT DIMENSIONS – PAGE 12
ADDITIONAL ACCESSORIES – PAGES 58-59

Drop-In Modular/Ganged Dry Slim Heated Wells Ordering Instructions

Cutaway of **DHWBI-S4** with accessory food pans and pan support bars



Easy-to-service design for quick access to the components from the top


Underside view of the dry well showing where it leads to the ¾" brass drain

Please specify the following with each order:

1. **Desired Voltage** (single phase)**:**
   DHWBI-S2, -S3: 120V
   DHWBI-S2, -S3, -S4: 120/208-240V
2. **Number of Modular/Ganged Dry Heated Wells Required:** 2-, 3- or 4-pan
   Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
3. **Agency:**
   A. UL, C-UL
   B. UL-EPH (sanitary listing)
4. **Control**
   A. Single Control Box (standard on all units)
   B. Split Control Boxes (optional on 4-pan units, not available in Canada)

Options

1. **Bezel:**
   A. Standard: 15⅝"
   B. Oversized: 19" allows a deep bezel to match Hatco's Refrigerated Slim Drop-In Wells in a counterop display
   C. Factory installed gasket (see pg. 15)
2. **Attached cord and plug:**
   DHWBI-S2, -S3, -S4

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:** 12" or 20"
2. **Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
3. **Stainless Steel Pans:**
   A. Third-size (12¾"W x 6⅞"D x 2½"H)
   B. Half-size (12¾"W x 10⅜"D x 2½"H)
   C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
   D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
   E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

ACCESSORIES – PAGES 58-59

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS COUNTERTOP CUT-OUTS

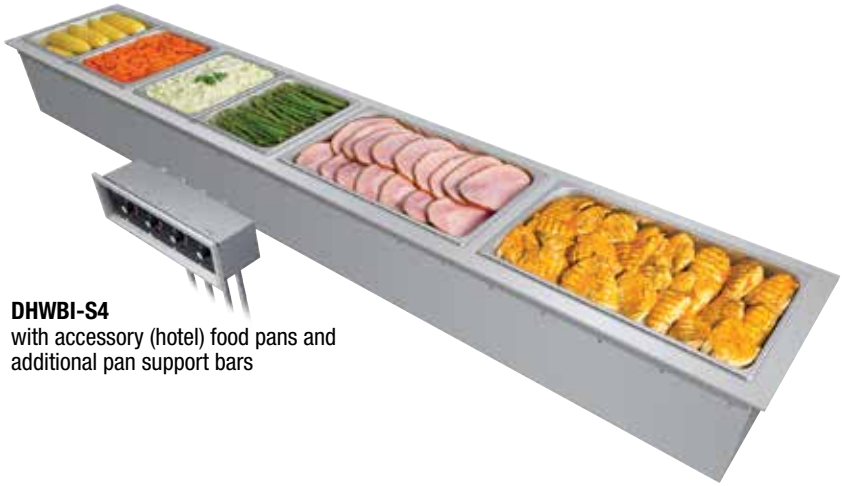
Model	Minimum Width	Maximum Width↔	Minimum Depth	Maximum Depth
DHWBI-S2	43 15/16"	44 3/16"	14 1/32"	14 9/32"
DHWBI-S3	65 15/16"	66 3/16"	14 1/32"	14 9/32"
DHWBI-S4	87 15/16"	88 3/16"	14 1/32"	14 9/32"

↔ Add 1/16" to Maximum Width when using EZ locking mount.

Drop-In Modular/ Ganged Dry Slim Heated Wells

The Hatco Modular/Ganged Dry Slim Heated Wells are full-size units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete heated food offering within easy reach. Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate and consistent holding temperatures. Also offers increased design flexibility and reduced installation costs due to the lack of plumbing restrictions.

- Full-size, insulated dry wells available in 2- to 4-ganged units
- Features compact individual thermostatic controls for each well and a separate On/Off switch to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Easy-to-service design for quick replacement or service of elements
- ¾" NPT (National Pipe Thread) brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- 6' conduit is standard for convenient placement of controls



DHWBI-S4
with accessory (hotel) food pans and additional pan support bars

DROP-IN MODULAR/GANGED DRY SLIM HEATED WELLS

Model	Dimensions (W x D x H)	Single Control Voltage	Split Control Voltage	Watts	Approx. Ship Weight
DHWBI-S2	45½" x 15⅝" x 12 11/16"	120V, 120/208-240	—	1920	94 lbs.
DHWBI-S3	67½" x 15⅝" x 12 11/16"	120V, 120/208-240	—	2880	146 lbs.
DHWBI-S4	89½" x 15⅝" x 12 11/16"	120/208-240	120V, 120/208-240	3840	177 lbs.

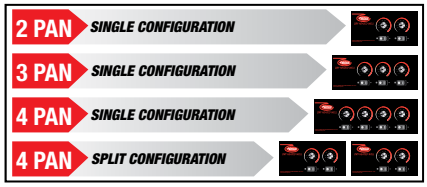
All Drop-In Modular/Ganged Dry Slim Heated Well Models Feature:
Models Shipped with: EZ locking hardware for installtion, electronic temperature control, baffles and stainless steel bezel.

OPTIONS (available at time of purchase only)

DHWBI-CORD	Attached Cord and Plug for single control and single phase only: DHWBI-S2 (120V is NEMA-5-20P and 120/208-240V is NEMA L14-20P) DHWBI-S3 (120V is NEMA-5-30P and 120/208-240V is NEMA L14-20P) DHWBI-S4 (120/208-240V is NEMA L14-20P) For Split Control Configurations: Attached Cords and Plugs for the following single phase / split control models only♣: DHWBIS-4 (120V are two NEMA 5-20P and 120/208-240V are two NEMA L14-20P)
NEW **OS-BEZEL19**	19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display
Gasket Options –	
BEZELGASKET-2	Factory installed for DHWBI-S2
BEZELGASKET-3	Factory installed for DHWBI-S3
BEZELGASKET-4	Factory installed for DHWBI-S4

♣ Split Control configurations are not available in Canada

Modular/Ganged Dry Heated Wells Controls*



*4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at time of order (for Canada, split control boxes not available).

D H W B I - S x
- D H W B: Dry Heated Well Built-In
- I: Insulated Top Mount
- S: Slim
- x: Full-Size Pan Capacity

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 14
ADDITIONAL ACCESSORIES – PAGES 58-59

Dry Soup Wells

Hatco's Dry Soup Wells offer a plumbing-free solution for rethermalizing or holding food at safe temperatures. Both the built-in and countertop units offer the same intuitive user interface, four customizable presets and six preset temperatures to make the Dry Soup Well a simple and effective solution.

- Gentle, even heating without the need for water
- Features an intuitive, interactive user interface
- Adjustable stir timers indicate when its time to stir
- Automatically transfers from rethermalization to hold
- Features a screen lock to keep anyone else from tampering with the controls
- Includes pan with hinged lid

SWB-7QT

SWB-11QT

SWC-11QT
in Clear Coat

SWC-7QT
in Bold Black

DRY SOUP WELLS

Model	Item #	Color	Dimensions^ (W x H)	Voltage	Watts	Amps	Plug	Ship Weight*
Countertop								
SWC-7QT	SWC7QTC515	Clear Coat	12 2/5" x 11 1/2"	120	425	3.5	NEMA 5-15P	14 lbs.
SWC-7QT	SWC7QTBB515	Bold Black	12 2/5" x 11 1/2"	120	425	3.5	NEMA 5-15P	14 lbs.
SWC-11QT	SWC11QTC515	Clear Coat	14 2/5" x 11 1/2"	120	675	5.6	NEMA 5-15P	17 lbs.
SWC-11QT	SWC11QTBB515	Bold Black	14 2/5" x 11 1/2"	120	675	5.6	NEMA 5-15P	17 lbs.
Built-In								
SWB-7QT	SWB7QT515	None	12 3/5"x 10 3/5"	120	425	3.5	NEMA 5-15P	14 lbs.
SWB-11QT	SWB11QT515	None	10 3/5"x 10 3/5"	120	675	5.6	NEMA 5-15P	17 lbs.

* Shipping weight includes packaging.

^ Dimensions only include the unit without the pan and lid.

All Dry Soup Well Models Feature:
Cord Location: Rear right bottom

ACCESSORIES (available for purchase at any time)

Pans –	
7QT-PAN	7-Quart Round Pan
11QT-PAN	11-Quart Round Pan
Lids –	
7QT-LID	7-Quart Round, Hinged and Notched Lid
7QT-LID-1	7-Quart Round, Notched, Solid Lid
11QT-LID	11-Quart Round, Hinged and Notched Lid
11QT-LID-1	11-Quart Round, Notched, Solid Lid

SW X - XQT

Dry Soup Well
C = Countertop
B = Built-In
7 = 7-Quart Pan
11 = 11-Quart Pan

Round Heated Wells

The multipurpose dry Heated Well from Hatco offers the flexibility of foodwarmers, soup kettles, Bain-Marie heaters, steamers and pasta cookers all in one! With a range of temperature settings, this unit can boil pasta and soup noodles, steam dim sum and warm and hold soups, curry, gravies and toppings at safe serving temperatures.

- Three temperature setpoints from 122°F to 212°F for warming, steaming and boiling
- Low power mode allows energy efficiency
- Single built-in model available (one 11-quart round pan)
- Freestanding units available as a single (one 11-quart round pan) or dual model (two 11-quart round pans) with individually-controlled pans

RHW-1
includes one RHW pan and lid

RHW-2
includes two RHW pans and lids (lids not shown)

RHW-1B includes one RHW pan, lid and remote control (ladle not included)

FREESTANDING ROUND HEATED WELLS

Model	Dimensions W x D x H	kW	Voltage Single Phase	Plug	Approx. Ship Weight
RHW-1	14⅛" x 13" x 14"	1.3	120	NEMA 5-15P	20 lbs.
RHW-2	24⅞" x 13" x 14"	2.0-2.7	208-240	NEMA 6-15P	36 lbs.

All Freestanding Round Models Feature:
Liquid Capacity: RHW-1: 11-quart round pan (actual pan capacity: 6¼ quarts for boiling application or 8½ quarts for warming application).
RHW-2: 2 x 11-quart round pans (actual pan capacity: 2 x 6¼ quarts for boiling application or 2 x 8½ quarts for warming application).
RHW-1 Shipped with: One food holding pan and one pan lid.
RHW-2 Shipped with: Two food holding pans and two pan lids.
Cord Location: 72" cord and plug, back of unit.

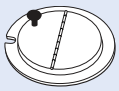
BUILT-IN ROUND HEATED WELL

Model	Dimensions W x D x H	kW	Voltage Single Phase	Plug	Approx. Ship Weight
RHW-1B	14³⁄₁₆" x 13" x 13⁷⁄₁₆"	1.3	120	NEMA 5-15P	21 lbs.

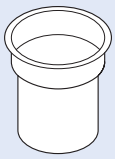
All Built-In Round Models Feature:
Liquid Capacity: 11-quart round pan (actual pan capacity: 6¼ quarts for boiling application or 8½ quarts for warming application).
RHW-1B Shipped with: One food holding pan, one pan lid and remote control.
Cord Location: 56" cable from well to control box with a 6' cord and plug located at the back of the control box.
Recommended Well Cut-Out Size: 11¹³⁄₁₆" diameter.

ACCESSORIES *(available for purchase at any time)*

RHW-11QT-LID-HG	RHW Hinged Lid for 11-Quart Round Pan
RHW-11QT-POT	RHW 11-Quart Round Pan



RHW-11QT-LID-HG
Hinged lid for 11-quart round pan



RHW-11QT-POT
11-quart round pan

R H W - x B
Round
Heated Well
No Character = Freestanding
B = Built-In with Remote Control
Number of 11-Quart Wells

Soup Stations

Hatco's Soup Station is designed to provide an attractive appearance while holding pre-heated soups at safe-serving temperatures – whether it's front of the house, self-serve kiosks or catering.

Heat is evenly distributed throughout the unit to hold foods at optimum temperatures, and the insulated stainless steel design provides easy maintenance and durable performance.

- Unit available to accommodate two 7-quart or two 11-quart round pans
- Stainless steel construction with insulation that provides easy maintenance and durable performance
- Infinite switch with indicator light on both ends of unit controls nearest well
- Convenient recessed handles
- Comes with 6' cord and plug attached

SW2-11QT

SW2-7QT in optional *Designer* color

SOUP STATIONS

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
SW2-7QT	25½" x 15⅜" x 10¾"	120	750	NEMA 5-15P	34 lbs.
SW2-11QT	25½" x 15⅜" x 10¾"	120	750	NEMA 5-15P	53 lbs.

All Soup Station Models Feature:
Models Shipped with: Two heating elements, indicator light, infinite switch and controls located at each end of unit.
Cord Location: Back of unit.

OPTIONS *(available at time of purchase only)*

Designer Color – Non-standard colors are non-returnable –

SS	Base unit in Stainless Steel (standard)
BLACK	Base unit in *Designer* Black

Upper Shelf with LED Lights – *(includes a Reversible Back that fits Magnetic Graphics [not included] or reverse for a Sign Holder to insert your custom signage)* **–**
Non-standard colors are non-returnable –

SW2-US-LED	Stainless Steel (standard) – add ⅞" to depth, 16¼" to height
SW2-US-LED-BK	*Designer* Black – add ⅞" to depth, 16¼" to height

SW2-US-LED Upper shelf with LED lights and reversible back for magnetic graphics or reverse for a sign holder to insert your custom signage

ACCESSORIES *(available for purchase at any time)*

Reversible Back – *(fits Magnetic Graphics [not included] or reverse the back for a Sign Holder to insert your custom signage)* ***– Non-standard colors are non-returnable –***

SW2-BACK	Reversible Back (with posts) in Stainless Steel, graphic not included (add 13⅛" to height and ⅞" to depth)
SW2-BACK-BK	Reversible Back (with posts) in *Designer* Black, graphic not included (add 13⅛" to height and ⅞" to depth)

SW2-BACK Reversible back (with posts) in Stainless Steel, fits magnetic graphics (not included) or reverse the back for sign holder to insert your custom signage

Reversible back with backsplash shown

Reversible back with signholder shown

SW2-4.5RAIL
Cup rail accessory

Cup Rail –

SW2-4.5RAIL	Cup Rail in Stainless Steel (add 4½" to depth)
SW2-4.5RAIL-BK	Cup Rail in *Designer* Black (add 4½" to depth)

Magnetic Graphics *(for Base and Reversible Back)* **–**

SW2-BASEGRPHCS	Magnetic Base Graphics (covers 3 sides - front and both sides of Soup Station)
SW2-BACKSGRPHC	Magnetic Back Graphic (Backsplash Graphic Area: 23¼"W x 11⅜"D)

SW2-BASEGRPHCS
Three magnetic base graphic accessories (covers 3 sides of base)

SW2-BACKSGRPHC
Magnetic reversible back accessory

PAN AND LID ACCESSORIES – PAGE 58

S W x - x Q T
Soup Well
Quantity of Wells
Individual Well Capacity (Quarts)

Countertop Heated Wells

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control. The -FUL units can hold a full-size pan or three third-size pans, while the -43 units can hold a full-size pan with a third-size pan or four third-size pans. The HW series are hold only, while the CHW series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but performs best when used with water. Dry indicator light informs user to add water
- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset to help keep condensation from dripping onto countertop surface

HW-FUL with accessory food pans and pan support bar

CHW-43
with accessory food pans and pan support bar (single unit holding 1 full-size pan and 1 third-size pan)

HOLD ONLY COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Plug	Approx. Ship Weight
Standard Watt					
HW-FUL	14½" x 24" x 9⅘"	120	1200	NEMA 5-15P	29 lbs.
HW-43	14½" x 31" x 9⅘"	120	1200	NEMA 5-15P	33 lbs.

COOK & HOLD COUNTERTOPS – FULL-SIZE AND 4/3-SIZE

Model	Dimensions W x D x H	Voltage	Watts	Plug	Approx. Ship Weight
High Watt					
CHW-FUL	14½" x 24" x 10⅘"	120	1440	NEMA 5-15P	29 lbs.
CHW-43	14½" x 31" x 10⅘"	120	1800	NEMA 5-15P NEMA 5-20P (Canada only)	35 lbs.

All Countertop Heated Well Models Feature:
Voltage: Single phase.
Cord Location: Bottom left corner on back of unit.
Models Shipped with: Stainless steel pan, stainless steel (aluminized stainless steel bottom) housing with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 6' cord with plug attached.

ACCESSORIES (available for purchase at any time)

HW-2-7QT	Adapter to convert warmer to hold two 7-Quart Inserts (models HW-FUL, CHW-FUL only)
HW-3-4QT	Adapter to convert warmer to hold three 4-Quart Inserts (models HW-FUL, CHW-FUL only)
HW-2-11QT	Adapter to convert warmer to hold two 11-Quart Inserts (models HW-43, CHW-43 only)
HW-4-4QT	Adapter to convert warmer to hold four 4-Quart Inserts (models CHW-43, HW-FUL-43 series only)
HW12BAR	12" Pan Support for Countertop Wells
HW20BAR	20" Pan Support for Countertop Wells

ADDITIONAL PAN AND LID ACCESSORIES – PAGES 58-59

C H W - x x x
C = Cook/Rethermalizing
No Character = Hold only
Heated Well
FUL = Full-Size Pan
43 = 4/3-Size Pan

HW-4-4QT

Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary Hatco quality of both the hot and cold units into one.

- Accommodates full-size pans
- Cold Mode: Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser. Includes cold mode pan supports
- Hot Mode: Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life, and includes drain, auto-fill and hot mode frame for pan supports
- Simple controls for ease of use
- Adjustable set points to keep your particular food items at optimum temperatures
- Remote control box that can be mounted to a front counter for easy access (any vertical surface within approximately five feet)

HCWBI-2DA shown in hot mode with heated pan support bars (included), designed for easier handling of food pans

HCWBI-2DA shown in cold mode with cold pan support bars (included) and accessory food pans

DROP-IN HOT/COLD WELLS

Model	Dimensions W x D x H	HP	Watts Hot Mode	Approx. Ship Weight
HCWBI-2DA	32" x 27" x 26⅛"	⅓	3000	209 lbs.
HCWBI-3DA	45" x 27" x 26⅛"	⅓	3000	241 lbs.
HCWBI-4DA	58" x 27" x 26⅛"	⅓	4000	282 lbs.
HCWBI-5DA	71" x 27" x 26⅛"	⅝	6000	351 lbs.
HCWBI-6DA	84" x 27" x 26⅛"	⅝	6000	358 lbs.

All models utilize R-513A Refrigerant.

All Drop-In Hot/Cold Well Models Feature:

Models Shipped with: Electronic temperature control, pan support bars for full-size pans (one set each: hot and cold mode), Bain-Marie, low-water cut-off (LWCO), condensing unit, auto-defrost, sight glass, service valves and dryer. Consult factory for refrigerant specifications.

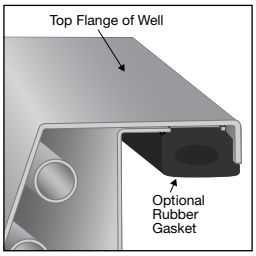
OPTIONS *(available at time of purchase only)*

EWC	Additional Four Year Parts Only Warranty on the Compressor (HCWBI and HCWBIR series only)
Gasket Options –	
BEZELGASKET-2	Factory installed for HCWBI-, HCWBIR- and HCWBIX-2DA
BEZELGASKET-3	Factory installed for HCWBI-, HCWBIR- and HCWBIX-3DA
BEZELGASKET-4	Factory installed for HCWBI-, HCWBIR- and HCWBIX-4DA
BEZELGASKET-5	Factory installed for HCWBI-, HCWBIR- and HCWBIX-5DA
BEZELGASKET-6	Factory installed for HCWBI-, HCWBIR- and HCWBIX-6DA

ACCESSORIES *(available for purchase at any time)*

FR2-FLUSH	Flush Hose, Cleaning Brush, Stopper and Adapter
CWB12BAR	12" Pan Support for Drop-In Refrigerated Wells
CWB20BAR	20" Pan Support for Drop-In Refrigerated Wells

PANS AND TRIVET ACCESSORIES – PAGE 24



BEZELGASKET-2, -3, -4, -5 , -6
Factory installed option (eliminates the need for silicone or other sealants)

FR2-FLUSH

DROP-IN HOT/COLD WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HCWBI-2DA	30⅛"	31"	25³⁄₁₆"	26"
HCWBI-3DA	43⅛"	44"	25³⁄₁₆"	26"
HCWBI-4DA	56⅛"	57"	25³⁄₁₆"	26"
HCWBI-5DA	69⅛"	70"	25³⁄₁₆"	26"
HCWBI-6DA	82⅛"	83"	25³⁄₁₆"	26"

Support Bars
Choose the appropriate kit for HCWBI series

H C W B I x - x D A

- Hot/Cold Well Built-In
- R = w/Remote Condensing Unit
- X = Control Panel Only
- Auto-Fill Equipped
- Individual Drain Equipped
- Full-Size Pan Capacity

Remote Drop-In Hot/Cold Wells

Whether it is breakfast in the morning or a salad bar at lunch, this well incorporates the legendary quality of both the hot and cold units into one, but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

Standard features

- Can house a variety of pans, full-size, half-size or third-size and are available in a two through six pan configuration
- Cold Mode: Similar to Hatco's CWB Cold Well, including auto-defrost, easy serviceability, optimal insulation and efficient condenser. Includes cold mode pan supports
- Hot Mode: Utilizes the same time-tested FR2 Hydro-Heater (Bain Marie) with "free flow" technology for an efficient and safe operation with a longer life, and includes drain, auto-fill and hot mode frame for pan support
- **HCWBIR-xx models only**:
  - Condenser utilizes R-513A refrigerant
  - Includes a condensing unit (shipped loose – can be field mounted up to 50' of tubing from unit), an attached FR2 Hydro-Heater, control panel and TXV valve (TXV is shipped loose)
- **HCWBIX-xx models only**:
  - Includes control panel and FR2 Hydro-Heater but without a condensing unit for the increased flexibility of multiple hot/cold well configurations
  - Solenoid valve attached to cold well with a TXV valve (TXV is shipped loose)

HCWBIR-2DA
with condensing unit (shipped loose) and control panel

Hot Mode: **HCWBIR-2DA** shown with accessory food pans and hot mode pan supports (included), which are designed specifically for easier and safer handling of foods.

HCWBIX-2DA
with control panel

Cold Mode: **HCWBIX-2DA** shown with accessory food pans and cold pan support bars. Unique angled inside wall design provides easy access and clear views, while allowing cold air to effectively blanket your food product.

DROP-IN HOT/COLD WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions W x D x H	HP	Watts Hot Mode	Approx. Ship Weight
HCWBIR-2DA	32" x 27" x 26 5/8"	1/5	3000	214 lbs.
HCWBIR-3DA	45" x 27" x 26 5/8"	1/5	3000	237 lbs.
HCWBIR-4DA	58" x 27" x 26 5/8"	1/3	4000	285 lbs.
HCWBIR-5DA	71" x 27" x 26 5/8"	5/8	6000	343 lbs.
HCWBIR-6DA	84" x 27" x 26 5/8"	5/8	6000	370 lbs.

All models utilize R-513A Refrigerant.

All Remote Drop-In Hot/Cold Well Models with a Condensing Unit and Remote Control Feature:
Models Shipped with: Remote-mounted control box, remote-mounted condensing unit and a TXV valve (shipped loose).

DROP-IN HOT/COLD WELLS – WITH REMOTE CONTROL PANEL (without a condensing unit)

Model	Dimensions W x D x H	Load/BTU Hour	Hz	Approx. Ship Weight
HCWBIX-2DA	32" x 27" x 26 5/8"	630	60	165 lbs.
HCWBIX-3DA	45" x 27" x 26 5/8"	930	60	188 lbs.
HCWBIX-4DA	58" x 27" x 26 5/8"	1230	60	235 lbs.
HCWBIX-5DA	71" x 27" x 26 5/8"	1530	60	268 lbs.
HCWBIX-6DA	84" x 27" x 26 5/8"	1830	60	295 lbs.

All models utilize R-513A Refrigerant.

All Remote Drop-In Hot/Cold Well Models with a Remote Control (without a Condensing Unit) Feature:
Models Shipped with: Remote-mounted control box, a TXV valve (shipped loose) and a solenoid valve attached to well.

OPTIONS, CUT-OUT DIMENSIONS AND ACCESSORIES – PAGE 20
PANS AND TRIVET ACCESSORIES – PAGE 24

H C W B I x - x D A

- Hot/Cold Well Built-In
- R = w/Remote Condensing Unit
- X = Control Panel Only
- Auto-Fill Equipped
- Individual Drain Equipped
- Full-Size Pan Capacity

Drop-In Ice Wells

Hatco Drop-In Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. These ice-cooled, insulated units can hold pre-chilled food products at preferred serving temperatures. Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Full-size, insulated, top mount wells available to hold 1- to 6-pan configurations
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining
- Matches the Hatco line of Wells for a fully integrated look

IWB-2 with slant option **IWB-2SLANT**

IWB-6 with an accessory food pan (bowls not available) and an optional gasket

DROP-IN INSULATED ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight
IWB-1	19" x 27" x 12"	62 lbs.
IWB-2	32" x 27" x 12"	83 lbs.
IWB-3	45" x 27" x 12"	102 lbs.
IWB-4	58" x 27" x 12"	144 lbs.
IWB-5	71" x 27" x 12"	110 lbs.
IWB-6	84" x 27" x 12"	180 lbs.

OPTIONS *(available at time of purchase only)*

Slant Options –

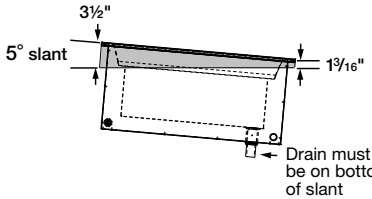
IWB-1SLANT	Slant Option for IWB-1
IWB-2SLANT	Slant Option for IWB-2
IWB-3SLANT	Slant Option for IWB-3
IWB-4SLANT	Slant Option for IWB-4
IWB-5SLANT	Slant Option for IWB-5
IWB-6SLANT	Slant Option for IWB-6

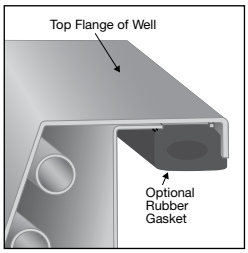
Gasket Options –

BEZELGASKET-1	Factory installed for IWB-1
BEZELGASKET-2	Factory installed for IWB-2
BEZELGASKET-3	Factory installed for IWB-3
BEZELGASKET-4	Factory installed for IWB-4
BEZELGASKET-5	Factory installed for IWB-5
BEZELGASKET-6	Factory installed for IWB-6

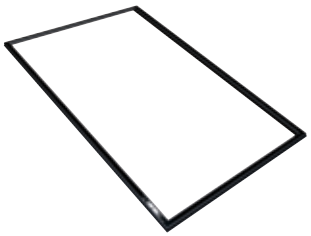
ACCESSORIES – PAGE 24

Slant Option for:
IWB-1, -2, -3, -4, -5, -6



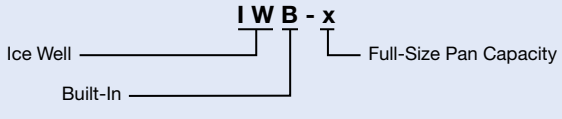


BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



DROP-IN ICE WELL COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-1	17⅛"	18"	25³⁄₁₆"	26"
IWB-2	30⅛"	31"	25³⁄₁₆"	26"
IWB-3	43⅛"	44"	25³⁄₁₆"	26"
IWB-4	56⅛"	57"	25³⁄₁₆"	26"
IWB-5	69⅛"	70"	25³⁄₁₆"	26"
IWB-6	82⅛"	83"	25³⁄₁₆"	26"



ECOIZATION

Drop-In Slim Ice Wells

Hatco Drop-In Slim Ice Wells provide all the quality features of our Refrigerated Drop-Ins, but without any refrigeration or electrical components. Now available in a slim configuration providing customers with a complete well within easy reach.

Ideal for salad bars, cold buffets and chilled beverage bars. Pan dividers give you greater flexibility in your variety of featured food products.

- Holds 1- to 4-full-size pan configurations, but placed lengthwise
- Optimal insulation on sides and bottom to ensure better cold retention and cost savings
- Bezel design allows clear viewing and easy food access
- Larger 1" NPT (National Pipe Thread) brass drain with flat screen simplifies cleaning
- False bottom accessory conveniently holds ice above drain for ease of draining

IWB-S4
with optional
IWB-S4SLANT

IWB-S2

DROP-IN INSULATED SLIM ICE WELLS

Model	Dimensions W x D x H	Approx. Ship Weight
IWB-S1	27 1/16" x 19" x 12"	58 lbs.
IWB-S2	48 1/8" x 19" x 12"	105 lbs.
IWB-S3	69 3/16" x 19" x 12"	145 lbs.
IWB-S4	90 1/4" x 19" x 12"	202 lbs.

OPTIONS *(available at time of purchase only)*

Slant Options –

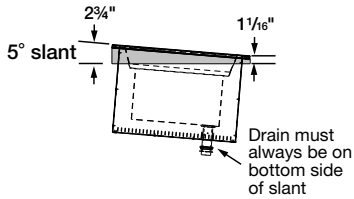
IWB-S1SLANT	Slant Option for IWB-S1
IWB-S2SLANT	Slant Option for IWB-S2
IWB-S3SLANT	Slant Option for IWB-S3
IWB-S4SLANT	Slant Option for IWB-S4

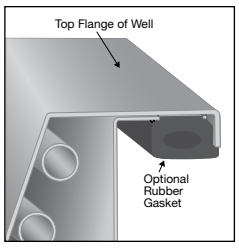
Gasket Options –

BEZELGASKET-S1	Factory installed for IWB-S1
BEZELGASKET-S2	Factory installed for IWB-S2
BEZELGASKET-S3	Factory installed for IWB-S3
BEZELGASKET-S4	Factory installed for IWB-S4

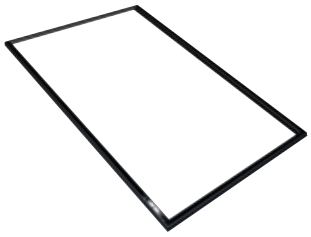
ACCESSORIES – PAGE 24

Slant Option for:
IWB-S1, -S2, -S3, -S4



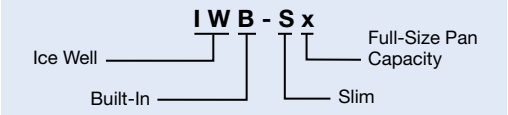


BEZELGASKET-S1
Factory installed option (eliminates the need for silicone or other sealants)



DROP-IN SLIM ICE WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
IWB-S1	25¼"	26 1/16"	17 1/16"	17 15/16"
IWB-S2	46¼"	47⅛"	17 1/16"	17 15/16"
IWB-S3	67 5/16"	68 3/16"	17 1/16"	17 15/16"
IWB-S4	88 3/8"	89¼"	17 1/16"	17 15/16"



Drop-In Ice Well Accessories *(available for purchase at any time)*

IWB-6
with accessory food pan
(bowls not available)

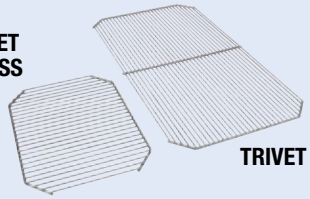
PANS – TRIVETS *(available for purchase at any time)*

ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅜"D x 2½"H
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 6"H
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 10³⁄₁₆"W x 7⅝"D
TRIVET SS	Full-Size – 10⅛"W x 18"D

ST PAN 1/3
ST PAN 1/2
ST PAN 2

ST PAN 4

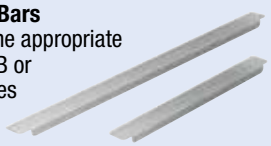
HDW 6" PAN



TRIVET (1/2)SS

TRIVET SS

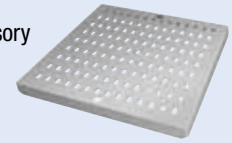
Support Bars
Choose the appropriate kit for IWB or CWB series



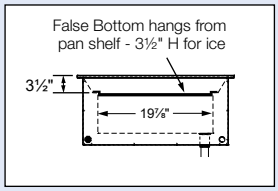
SUPPORT BARS – FALSE BOTTOMS *(available for purchase at any time)*

Bars –	
CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	20" Pan Support Bar for Drop-In Ice or Refrigerated Wells
False Bottoms for Ice Wells (allows for 3½" of ice and sits on ledge of well) –	
1FB3.5	For IWB-1 models (includes one 1-pan Insert)
2FB3.5	For IWB-2 models (includes one 2-pan Insert)
3FB3.5	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB3.5	For IWB-4 models (includes two 2-pan Insert)
5FB3.5	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)
6FB3.5	For IWB-6 models (includes three 2-pan Inserts)
False Bottoms for Slim Ice Wells (allows for 3½" of ice and sits on ledge of well) –	
1FBS3.5	For IWB-S1 models (includes one 1-pan Insert)
2FBS3.5	For IWB-S2 models (includes one 2-pan Insert)
3FBS3.5	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS3.5	For IWB-S4 models (includes two 2-pan Inserts)
False Bottoms for Ice Wells (allows for 8" of ice and sits on bottom of well) –	
1FB8	For IWB-1 models (includes one 1-pan Insert)
2FB8	For IWB-2 models (includes one 2-pan Insert)
3FB8	For IWB-3 models (includes one 1-pan Insert and one 2-pan Insert)
4FB8	For IWB-4 models (includes two 2-pan Insert)
5FB8	For IWB-5 models (includes one 1-pan Insert and two 2-pan Inserts)
6FB8	For IWB-6 models (includes three 2-pan Inserts)
False Bottoms for Slim Ice Wells (allows for 8" of ice and sits on bottom of well) –	
1FBS8	For IWB-S1 models (includes one 1-pan Insert)
2FBS8	For IWB-S2 models (includes one 2-pan Insert)
3FBS8	For IWB-S3 models (includes one 1-pan Insert and one 2-pan Insert)
4FBS8	For IWB-S4 models (includes two 2-pan Inserts)

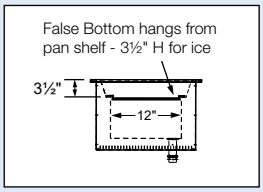
2FB8 Accessory



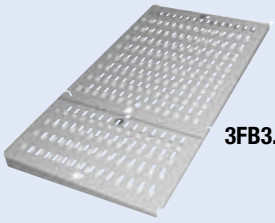
False Bottom Accessories
1-part, 2-part or 3-part(s) depending on pan size



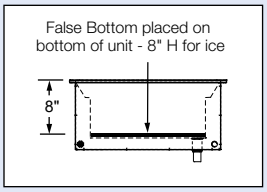
(1, 2, 3, 4, 5 or 6FB3.5)
for the IWB Series



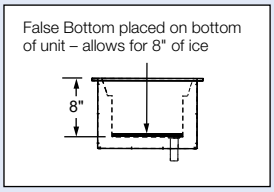
(1, 2, 3 or 4FBS3.5)
for the IWB-S Series



3FB3.5 Accessory

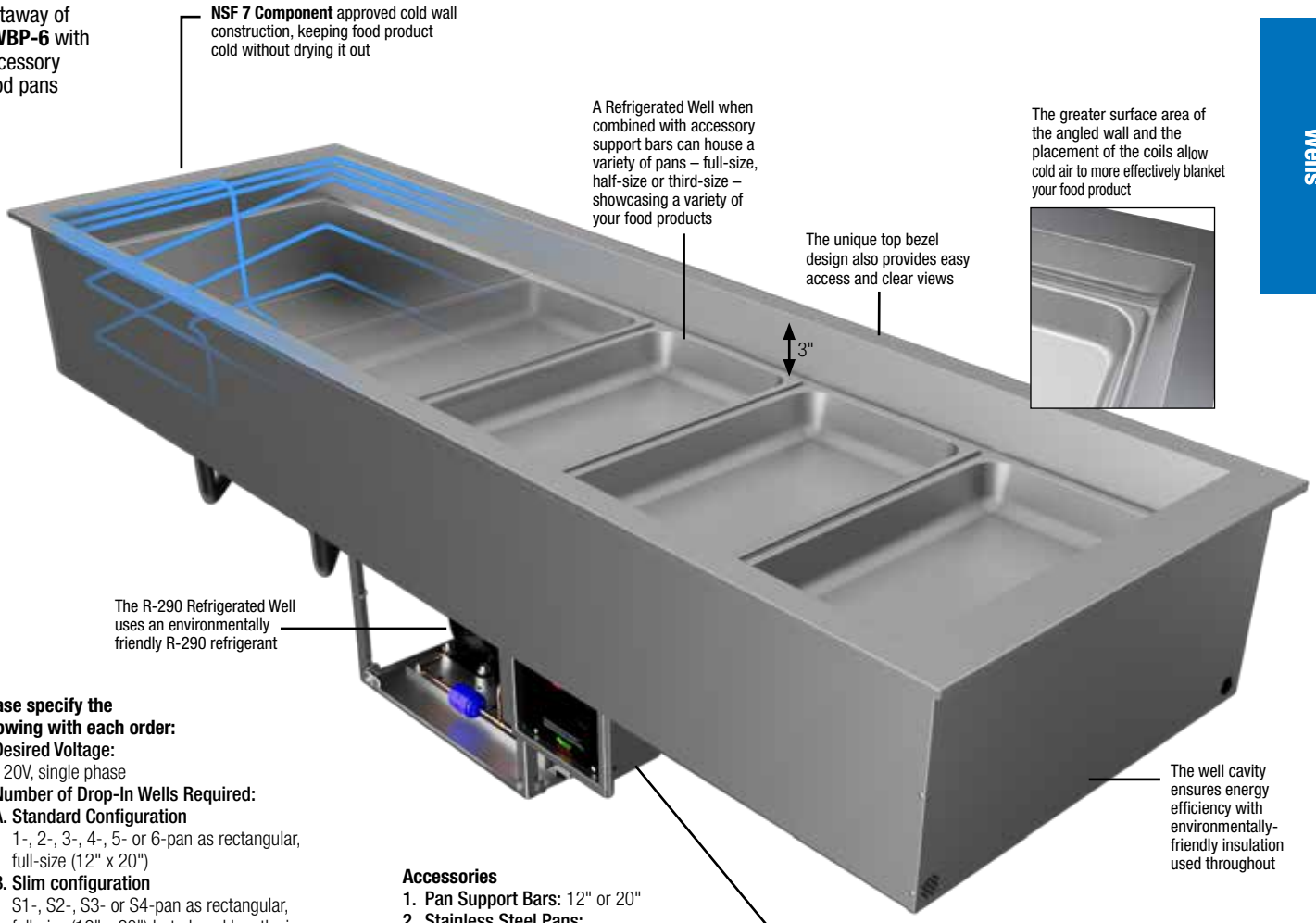


(1, 2, 3, 4, 5 or 6FB8)
for the IWB Series



(1, 2, 3 or 4FBS8)
for the IWB-S Series

R-290 Refrigerated Drop-In Wells Ordering Instructions



Please specify the following with each order:

1. **Desired Voltage:**
   120V, single phase
2. **Number of Drop-In Wells Required:**
   A. **Standard Configuration**
   1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (12" x 20")
   B. **Slim configuration**
   S1-, S2-, S3- or S4-pan as rectangular, full-size (12" x 20") but placed lengthwise
3. **Depth of Model:** Standard configuration (27"D) or Slim configuration (19"D)
4. **Agency –** UL, C-UL, NSF 7 Component
5. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 4' from the unit (cannot be mounted over the Condensing Unit)

Options

1. Additional four year parts only warranty on the Compressor available at the time of unit purchase
2. **Slant Option** for CWBP-1, -2, -3, -4, -5, -6 or CWBP-S1, -S2, -S3, -S4
3. **Gasket Option** for CWBP-1, -2, -3, -4, -5, -6 or CWBP-S1, -S2, -S3, -S4

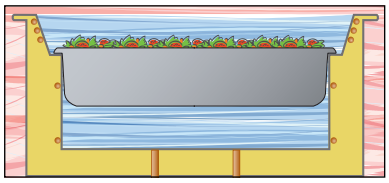
Accessories

1. **Pan Support Bars:** 12" or 20"
2. **Stainless Steel Pans:**
   A. Third-size
   12¾"W x 6⅞"D x 2½"H
   B. Half-size
   12¾"W x 10⅜"D x 2½"H
   C. Full-size at 2½" deep
   12¾"W x 20¾"D x 2½"H
   D. Full-size at 4" deep
   12¾"W x 20¾"D x 4"H
   E. Full-size at 6" deep
   12¾"W x 20¾"D x 6"H

R-290 REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBP-1	17⅛"	18"	25⅜"	26"
CWBP-2	30⅛"	31"	25⅜"	26"
CWBP-3	43⅛"	44"	25⅜"	26"
CWBP-4	56⅛"	57"	25⅜"	26"
CWBP-5	69⅛"	70"	25⅜"	26"
CWBP-6	82⅛"	83"	25⅜"	26"
Slim Series				
CWBP-S1	25¼"	26 1/16"	17 1/16"	17 15/16"
CWBP-S2	46¼"	47⅞"	17 1/16"	17 15/16"
CWBP-S3	67 5/16"	68 3/16"	17 1/16"	17 15/16"
CWBP-S4	88 3/8"	89¼"	17 1/16"	17 15/16"

The unique angled inside wall design provides easy access and clear views. The greater surface area of the angled wall and the placement of the coils allow cold air to more effectively blanket your food product.



R-290 Refrigerated Drop-In Wells

Hatco's R-290 Refrigerated Drop-in Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally friendly insulation used throughout
- 1" brass drain simplifies cleaning

CWBP-6 with accessory food pans and pan support bars

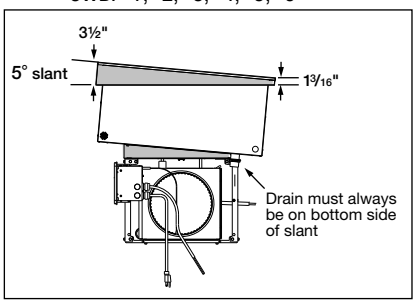
CWBP-2
with slant option
CWBP-2SLANT

R-290 REFRIGERATED DROP-IN WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz HP	Watts	Plug	Approx. Ship Weight
CWBP-1	19" x 27" x 32 1/10"	120	1/5	345	NEMA 5-15P	127 lbs.
CWBP-2	32" x 27" x 32 1/10"	120	1/5	345	NEMA 5-15P	150 lbs.
CWBP-3	45" x 27" x 25½"	120	1/5	345	NEMA 5-15P	173 lbs.
CWBP-4	58" x 27" x 25½"	120	1/3	440	NEMA 5-15P	211 lbs.
CWBP-5	71" x 27" x 25½"	120	½	560	NEMA 5-15P	245 lbs.
CWBP-6	84" x 27" x 25½"	120	½	560	NEMA 5-15P	292 lbs.

All Refrigerated Drop-In Well Models Feature:
Voltage: Single phase.
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost and filter-drier. Consult factory for refrigerant specifications.

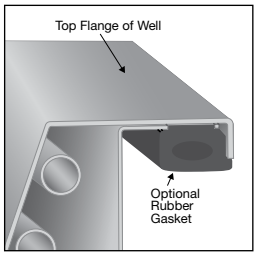
Slant Option for:
CWBP-1, -2, -3, -4, -5, -6



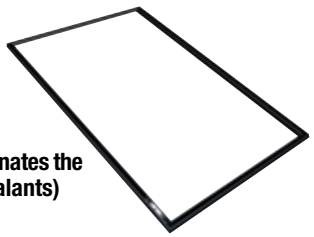
NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

OPTIONS *(available at time of purchase only)*

EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWBP-1SLANT	Slant Option for CWBP-1
CWBP-2SLANT	Slant Option for CWBP-2
CWBP-3SLANT	Slant Option for CWBP-3
CWBP-4SLANT	Slant Option for CWBP-4
CWBP-5SLANT	Slant Option for CWBP-5
CWBP-6SLANT	Slant Option for CWBP-6
Gasket Options –	
BEZELGASKET-1	Factory installed for CWBP-1
BEZELGASKET-2	Factory installed for CWBP-2
BEZELGASKET-3	Factory installed for CWBP-3
BEZELGASKET-4	Factory installed for CWBP-4
BEZELGASKET-5	Factory installed for CWBP-5
BEZELGASKET-6	Factory installed for CWBP-6



BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



CWBP-x
Cold Well — Built-In
Full-Size Pan Capacity
R-290 Propane Refrigerant

ECOlization Naturally

R-290 Refrigerated Slim Drop-In Wells

Hatco's R-290 Refrigerated Slim Drop-In Well is a full-size unit that uses an environmentally friendly R-290 refrigerant to blanket your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise.This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" brass drain simplifies cleaning

NEW

CWBP-S4
with accessory (hotel) food pans and additional pan support bars

R-290 REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP	Watts	Plug	Approx. Ship Weight
CWBP-S1	27 1/16" x 19" x 26 1/16"	1/5	345	NEMA 5-15P	133 lbs.
CWBP-S2	48 1/8" x 19" x 26 1/16"	1/5	345	NEMA 5-15P	170 lbs.
CWBP-S3	69 3/16" x 19" x 26 1/16"	1/3	440	NEMA 5-15P	221 lbs.
CWBP-S4	90¼" x 19" x 26 1/16"	½	560	NEMA 5-15P	283 lbs.

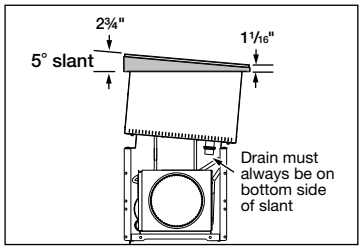
All Refrigerated Slim Drop-In Well Models Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit, auto-defrost, sight glass, and filter-drier. Consult factory for refrigerant specifications.

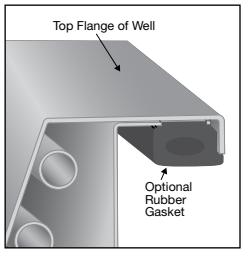
NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

OPTIONS (available at time of purchase only)

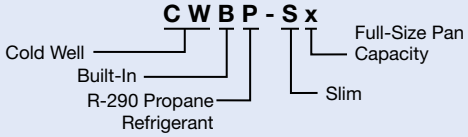
EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWBP-S1SLANT	Slant Option for CWBP-S1
CWBP-S2SLANT	Slant Option for CWBP-S2
CWBP-S3SLANT	Slant Option for CWBP-S3
CWBP-S4SLANT	Slant Option for CWBP-S4
Gasket Options –	
BEZELGASKET-S1	Factory installed for CWBP-S1
BEZELGASKET-S2	Factory installed for CWBP-S2
BEZELGASKET-S3	Factory installed for CWBP-S3
BEZELGASKET-S4	Factory installed for CWBP-S4

Slant Option for:
CWBP-S1, -S2, -S3, -S4

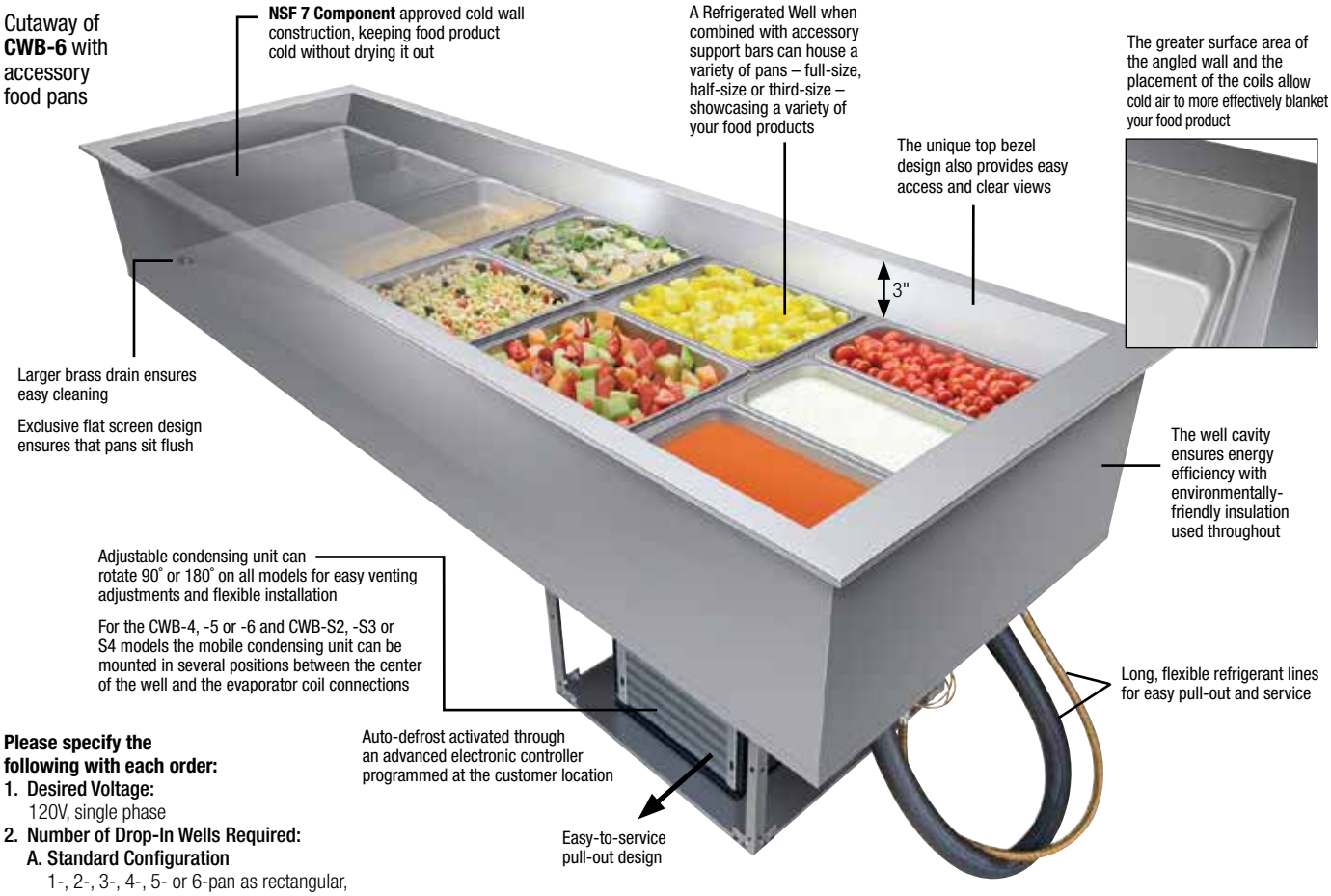




BEZELGASKET-S2
Factory installed option (eliminates the need for silicone or other sealants)



Refrigerated Drop-In Wells Ordering Instructions



Please specify the following with each order:

1. **Desired Voltage:**
   120V, single phase
2. **Number of Drop-In Wells Required:**
   A. **Standard Configuration**
   1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (12" x 20")
   B. **Slim configuration**
   S1-, S2-, S3- or S4-pan as rectangular, full-size (12" x 20") but placed lengthwise
3. **Depth of Model:** Standard configuration (27"D) or Slim configuration (19"D)
4. **Agency –** UL, C-UL, NSF 7 Component
5. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 4' from the unit (cannot be mounted over the Condensing Unit)

Options

1. Additional four year parts only warranty on the Compressor available at the time of unit purchase
2. **Slant Option** for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4
3. **Gasket Option** for CWB-1, -2, -3, -4, -5, -6 or CWB-S1, -S2, -S3, -S4

Accessories

1. **Pan Support Bars:** 12" or 20"
2. **Stainless Steel Pans:**
   A. Third-size
   12¾"W x 6⅞"D x 2½"H
   B. Half-size
   12¾"W x 10⅜"D x 2½"H
   C. Full-size at 2½" deep
   12¾"W x 20¾"D x 2½"H
   D. Full-size at 4" deep
   12¾"W x 20¾"D x 4"H
   E. Full-size at 6" deep
   12¾"W x 20¾"D x 6"H
3. **Perforated False Bottom**

ACCESSORIES – PAGE 34

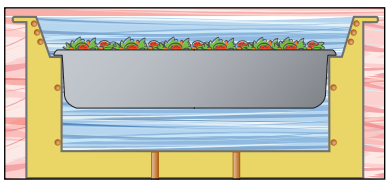
From below, you can see the condenser unit after being pulled out by the technician, allowing easy access and visibility to all service components

The sight glass gives an inside look into a usually closed system to determine if the refrigerant is low or if there is water in the system

REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWB-1	17⅛"	18"	25 3/16"	26"
CWB-2	30⅛"	31"	25 3/16"	26"
CWB-3	43⅛"	44"	25 3/16"	26"
CWB-4	56⅛"	57"	25 3/16"	26"
CWB-5	69⅛"	70"	25 3/16"	26"
CWB-6	82⅛"	83"	25 3/16"	26"
Slim Series				
CWB-S1	25¼"	26 1/16"	17 1/16"	17 15/16"
CWB-S2	46¼"	47⅛"	17 1/16"	17 15/16"
CWB-S3	67 5/16"	68 3/16"	17 1/16"	17 15/16"
CWB-S4	88 3/8"	89¼"	17 1/16"	17 15/16"

The unique angled inside wall design provides easy access and clear views. The greater surface area of the angled wall and the placement of the coils allow cold air to more effectively blanket your food product.



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Refrigerated Drop-In Wells

Hatco's Refrigerated Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – a winner for your foodservice operation.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Electronic control assembly can be mounted on either side of the condensing unit or remotely mounted up to 4 feet
- Adjustable condensing unit can be rotated 90˚ or 180˚ on all models for easy venting and flexibility at installation
- For the CWB-4, -5 or -6 models the mobile condensing unit can be mounted in several positions between the center of the well and the evaporator coil connections at installation
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- Easy serviceability with a sight glass, service valves, dryer and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

CWB-6 with accessory food pans and pan support bars

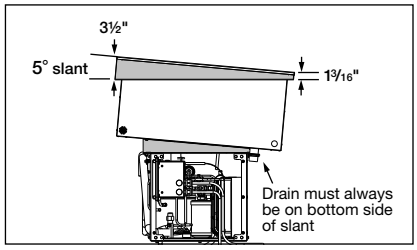
CWB-2
with slant option
CWB-2SLANT

DROP-IN FULL-SIZE INSULATED RECTANGULAR WELLS

Model	Dimensions W x D x H	Voltage	HP and Watts @ 60 Hz HP	Watts	Plug	Approx. Ship Weight
CWB-1	19" x 27" x 25½"	120	⅓	300	NEMA 5-15P	133 lbs.
CWB-2	32" x 27" x 25½"	120	⅓	300	NEMA 5-15P	155 lbs.
CWB-3	45" x 27" x 25½"	120	⅓	300	NEMA 5-15P	173 lbs.
CWB-4	58" x 27" x 25½"	120	⅓	450	NEMA 5-15P	211 lbs.
CWB-5	71" x 27" x 25½"	120	⅝	800	NEMA 5-15P	248 lbs.
CWB-6	84" x 27" x 25½"	120	⅝	800	NEMA 5-15P	292 lbs.

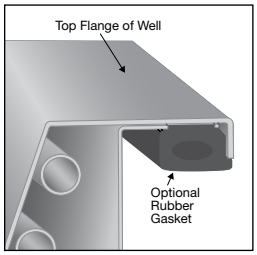
All Refrigerated Drop-In Well Models Feature:
Voltage: Single phase.
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated), auto-defrost, sight glass, service valves and dryer. Consult factory for refrigerant specifications.

Slant Option for:
CWB-1, -2, -3, -4, -5, -6

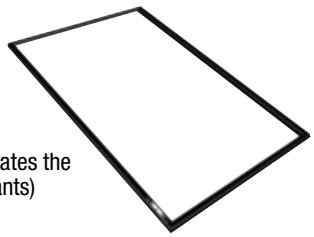


OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWB-1SLANT	Slant Option for CWB-1
CWB-2SLANT	Slant Option for CWB-2
CWB-3SLANT	Slant Option for CWB-3
CWB-4SLANT	Slant Option for CWB-4
CWB-5SLANT	Slant Option for CWB-5
CWB-6SLANT	Slant Option for CWB-6
Gasket Options –	
BEZELGASKET-1	Factory installed for CWB-1
BEZELGASKET-2	Factory installed for CWB-2
BEZELGASKET-3	Factory installed for CWB-3
BEZELGASKET-4	Factory installed for CWB-4
BEZELGASKET-5	Factory installed for CWB-5
BEZELGASKET-6	Factory installed for CWB-6



BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)



COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGE 34

C W B - x
Cold Well
Built-In
Full-Size Pan Capacity

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Refrigerated Slim Drop-In Wells

Hatco's Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise. This provides customers with a complete cold well within easy reach.

- Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Adjustable condensing unit can rotate 180º on all models for easy venting adjustments and flexibility at installation
- Mobile condensing unit can be moved in 4 15/16" increments from left end to center on the 2-, 3- and 4-pan units at installation (CWB-S1 is rotatable only)
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pull out condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

CWB-S2
with accessory (hotel) food pans and additional pan support bars

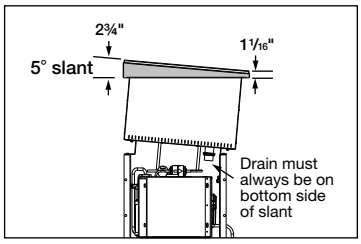
CWB-S4
with optional slant kit, accessory (hotel) food pans and additional pan support bars

REFRIGERATED SLIM DROP-IN WELLS

Model	Dimensions W x D x H	HP and Watts @ 60 Hz HP	Watts	Plug	Approx. Ship Weight
CWB-S1	27 1/16" x 19" x 33½"	⅕	300	NEMA 5-15P	146 lbs.
CWB-S2	48 1/8" x 19" x 26 1/16"	⅕	300	NEMA 5-15P	190 lbs.
CWB-S3	69 3/16" x 19" x 26 1/16"	⅓	450	NEMA 5-15P	221 lbs.
CWB-S4	90¼" x 19" x 26 1/16"	⅝	800	NEMA 5-15P	283 lbs.

All Refrigerated Slim Drop-In Well Models Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated 180º), auto-defrost, sight glass, service valves and dryer. Consult factory for refrigerant specifications.

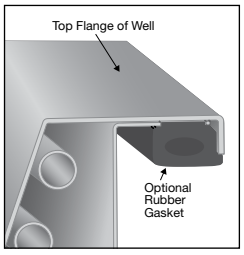
Slant Option for:
CWB-S1, -S2, -S3, -S4



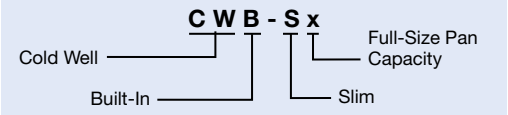
OPTIONS *(available at time of purchase only)*

EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWB-S1SLANT	Slant Option for CWB-S1
CWB-S2SLANT	Slant Option for CWB-S2
CWB-S3SLANT	Slant Option for CWB-S3
CWB-S4SLANT	Slant Option for CWB-S4
Gasket Options –	
BEZELGASKET-S1	Factory installed for CWB-S1
BEZELGASKET-S2	Factory installed for CWB-S2
BEZELGASKET-S3	Factory installed for CWB-S3
BEZELGASKET-S4	Factory installed for CWB-S4

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 28
ACCESSORIES – PAGE 34

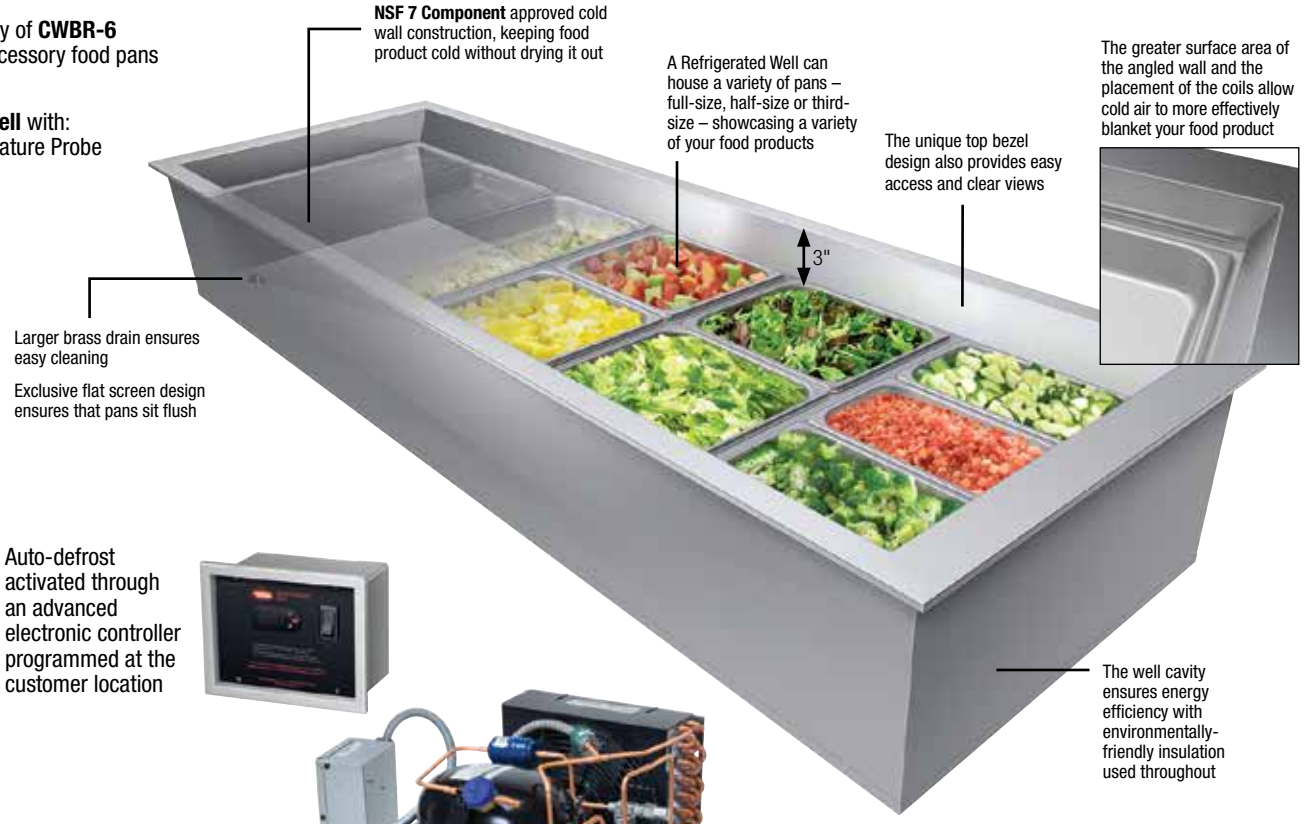


BEZELGASKET-S1
Factory installed option (eliminates the need for silicone or other sealants)



ecoization®

Remote Refrigerated Drop-In Wells Ordering Instructions



CWBR: with a Condensing Unit
CWBX: without a Condensing Unit

Please specify the following with each order:

1. **Number of Drop-In Wells Required:**
   - A. **Standard Configuration**
     1-, 2-, 3-, 4-, 5- or 6-pan as rectangular, full-size (12" x 20")
   - B. **Slim configuration**
     S1-, S2-, S3- or S4-pan as rectangular, full-size (12" x 20") but placed lengthwise
2. **Depth of Model:** Standard configuration (27"D) or Slim configuration (19"D)
3. **Remote Refrigeration**
   NOTE: Shipped loose: Cold Well with Temperature Probe, Control Panel (Probe Wires are 9') and a TXV Valve
   - A. **CWBR** with a Condensing Unit – may be field mounted up to 50' of tubing from the unit (shipped loose)
   - B. **CWBX** without a Condensing Unit (Solenoid Valve attached to Cold Well)
4. **Agency –** UL, C-UL, NSF 7 Component (CWBR units UL, C-UL only)

Options

1. Additional four year parts only warranty on the Compressor available at the time of unit purchase (CWBR only)
2. **Slant Option** for CWBR- and CWBX-1, -2, -3, -4, -5, and -6 or -S1, -S2, -S3, -S4
3. **Gasket Option** for CWBR- and CWBX-1, -2, -3, -4, -5, -6 or CWBR or CWBX-S1, -S2, -S3, -S4

Accessories

1. **Pan Support Bars:** 12" or 20"
2. **Stainless Steel Pans:**
   - A. Third-size at 2½" deep
     12¾"W x 6⅞"D x 2½"H
   - B. Half-size at 2½" deep
     12¾"W x 10⅜"D x 2½"H
   - C. Full-size at 2½" deep
     12¾"W x 20¾"D x 2½"H
   - D. Full-size at 4" deep
     12¾"W x 20¾"D x 4"H
   - E. Full-size at 6" deep
     12¾"W x 20¾"D x 6"H
3. **Perforated False Bottom**
4. **Trivets:**
   - A. Half-size
     10 3/16"W x 7 5/8"D
   - B. Full-size
     10⅛"W x 18"D

REMOTE REFRIGERATED DROP-IN WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
CWBR-1, CWBX-1	17⅛"	18"	25 3/16"	26"
CWBR-2, CWBX-2	30⅛"	31"	25 3/16"	26"
CWBR-3, CWBX-3	43⅛"	44"	25 3/16"	26"
CWBR-4, CWBX-4	56⅛"	57"	25 3/16"	26"
CWBR-5, CWBX-5	69⅛"	70"	25 3/16"	26"
CWBR-6, CWBX-6	82⅛"	83"	25 3/16"	26"
Slim Series				
CWBR-S1, CWBX-S1	25¼"	26 1/16"	17 1/16"	18"
CWBR-S2, CWBX-S2	46¼"	47⅛"	17 1/16"	18"
CWBR-S3, CWBX-S3	67 5/16"	68 3/16"	17 1/16"	18"
CWBR-S4, CWBX-S4	88⅜"	89¼"	17 1/16"	18"

ACCESSORIES – PAGE 34

ecoization® CWBR models only

Remote Refrigerated Drop-In Wells

Hatco's Remote Refrigerated Drop-In Wells keep pre-chilled food products at safe-serving temperatures but in a remote configuration that offers unlimited flexibility for your own particular dining design needs.

- Full-size, insulated wells available in 1- to 6-pan configurations
- NSF 7 Component approved cold wall construction keeps food cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- CWBR models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- CWBX model include a control panel (shipped loose - probe wires are 9 feet) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (CWBR models only)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

Control panel and a condensing unit (shipped loose)

CWBR-6 with accessory food pans and pan support bars

CWBX-6 with accessory food pans and pan support bars

Control panel (shipped loose)

REMOTE REFRIGERATED DROP-IN FULL-SIZE WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

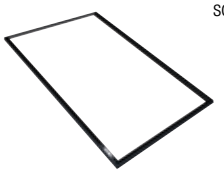
Model	Dimensions W x D x H	HP	Hz	Approx. Ship Weight
CWBR-1	19" x 27" x 12"	1/5	60	131 lbs.
CWBR-2	32" x 27" x 12"	1/5	60	160 lbs.
CWBR-3	45" x 27" x 12"	1/5	60	213 lbs.
CWBR-4	58" x 27" x 12"	1/3	60	200 lbs.
CWBR-5	71" x 27" x 12"	5/8	60	271 lbs.
CWBR-6	84" x 27" x 12"	5/8	60	313 lbs.

All Remote Refrigerated Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:
Voltage: CWBR-1, -2, -3: 120V, 300 watts, single phase.
CWBR-4: 120V, 450 watts, single phase.
CWBR-5, -6: 120V, 800 watts, single phase.
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE REFRIGERATED DROP-IN FULL-SIZE WELLS – WITH REMOTE CONTROL PANEL

Model	Dimensions W x D x H	BTU/ Hour	Hz	Approx. Ship Weight
CWBX-1	19" x 27" x 17 1/16"	330	60	94 lbs.
CWBX-2	32" x 27" x 17 1/16"	630	60	123 lbs.
CWBX-3	45" x 27" x 17 1/16"	930	60	150 lbs.
CWBX-4	58" x 27" x 17 1/16"	1230	60	176 lbs.
CWBX-5	71" x 27" x 17 1/16"	1530	60	211 lbs.
CWBX-6	84" x 27" x 17 1/16"	1830	60	250 lbs.

All Remote Refrigerated Drop-In Well Models with Remote Control Panel Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.



BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)

OPTIONS *(available at time of purchase only)*

EWC	Additional Four Year Parts Only Warranty on the Compressor (CWBR only)
Slant Options –	
CWBR-1SLANT	Slant Option for CWBR-1, CWBX-1
CWBR-2SLANT	Slant Option for CWBR-2, CWBX-2
CWBR-3SLANT	Slant Option for CWBR-3, CWBX-3
CWBR-4SLANT	Slant Option for CWBR-4, CWBX-4
CWBR-5SLANT	Slant Option for CWBR-5, CWBX-5
CWBR-6SLANT	Slant Option for CWBR-6, CWBX-6

Gasket Options –	
BEZELGASKET-1	Factory installed for CWBR-1, CWBX-1
BEZELGASKET-2	Factory installed for CWBR-2, CWBX-2
BEZELGASKET-3	Factory installed for CWBR-3, CWBX-3
BEZELGASKET-4	Factory installed for CWBR-4, CWBX-4
BEZELGASKET-5	Factory installed for CWBR-5, CWBX-5
BEZELGASKET-6	Factory installed for CWBR-6, CWBX-6

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 31
ACCESSORIES – PAGE 34

C W B X - x
Cold Well
Built-In
Full-Size Pan Capacity
R = w/Remote Condensing Unit
X = Control Panel Only

ecolization®
CWBR models only

Remote Refrigerated Slim Drop-In Wells

Hatco's Remote Refrigerated Slim Drop-In Well is a full-size unit that blankets your pre-chilled food product to retain optimum freshness and taste in one efficient and easy operation – but placed lengthwise and in two remote configurations. This provides customers with a complete cold well within easy reach, and unlimited flexibility for your design needs.

- Full-size, Insulated wells available in 1 to 4 full-size pan configurations
- NSF 7 Component approved cold wall construction keeps food product cold without drying it out
- Optimal insulation on sides and bottom to ensure better cold retention. Environmentally-friendly insulation used throughout
- CWBR-S models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- CWBX-S model include a control panel (shipped loose - probe wires are 9 feet) but without a condensing unit for the increased flexibility of multiple cold well configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (CWBR-S models only)
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- 1" NPT (National Pipe Thread) brass drain simplifies cleaning

Model **CWBR-S2** with accessory (hotel) food pans and additional support bars

Condensing unit (shipped loose)

Model **CWBX-S4** with accessory (hotel) food pans and additional support bars

Control panel (Shipped loose)

REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE WELLS – WITH CONDENSING UNIT AND REMOTE CONTROL PANEL

Model	Dimensions W x D x H	HP	Watts	Approx. Ship Weight
CWBR-S1	27 1/16" x 19" x 12"	1/5	300	131 lbs.
CWBR-S2	48 1/8" x 19" x 12"	1/5	300	162 lbs.
CWBR-S3	69 3/16" x 19" x 12"	1/3	450	213 lbs.
CWBR-S4	90¼" x 19" x 12"	5/8	800	235 lbs.

All Remote Refrigerated Slim Drop-In Well Models with Condensing Unit and Remote Control Panel Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE REFRIGERATED SLIM DROP-IN FULL-SIZE WELLS – WITH REMOTE CONTROL PANEL

Model	Dimensions W x D x H	Load/ BTU/H	Hz	Approx. Ship Weight
CWBX-S1	27 1/16" x 19" x 17 1/8"	330	60	94 lbs.
CWBX-S2	48 1/8" x 19" x 17 1/8"	630	60	123 lbs.
CWBX-S3	69 3/16" x 19" x 17 1/8"	930	60	150 lbs.
CWBX-S4	90¼" x 19" x 17 1/8"	1230	60	221 lbs.

All Remote Refrigerated Slim Drop-In Well Models with Remote Control Panel Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, TXV valve (all shipped loose) and a soleoid valve attached to the well.

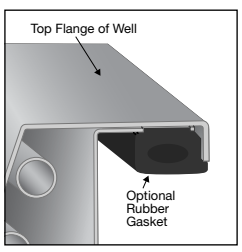
OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor
Slant Options –	
CWB-S1SLANT	Slant Option for CWBR-S1 and CWBX-S1
CWB-S2SLANT	Slant Option for CWBR-S2 and CWBX-S2
CWB-S3SLANT	Slant Option for CWBR-S3 and CWBX-S3
CWB-S4SLANT	Slant Option for CWBR-S4 and CWBX-S4

Gasket Options –	
BEZELGASKET-S1	Factory installed for CWBR-S1 and CWBX-S1
BEZELGASKET-S2	Factory installed for CWBR-S2 and CWBX-S2
BEZELGASKET-S3	Factory installed for CWBR-S3 and CWBX-S3
BEZELGASKET-S4	Factory installed for CWBR-S4 and CWBX-S4

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 31
ACCESSORIES – PAGE 34

C W B x - S x
- C W B: Cold Well Built-In
- x: R = w/Remote Condensing Unit; X = Control Panel Only
- S x: Slim; Full-Size Pan Capacity



BEZELGASKET-S1
Factory installed option (eliminates the need for silicone or other sealants)

ecolization® *CWBR-S models only*

Refrigerated Drop-In Well Accessories *(available for purchase at any time)*

CWB-2 with optional **CWB-2SLANT,** and accessory food pans and pan support bars

PANS – TRIVETS (available for purchase at any time)

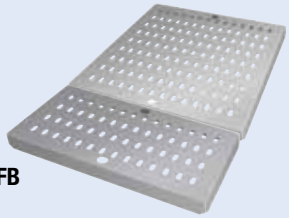
ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅜"D x 2½"H
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 6"H
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 10³⁄₁₆"W x 7⅝"D
TRIVET SS	Full-Size – 10⅛"W x 18"D

SUPPORT BARS – FALSE BOTTOMS
(available for purchase at any time)

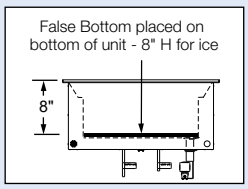
CWB12BAR	12" Pan Support Bar for Drop-In Ice or Refrigerated Wells
CWB20BAR	20" Pan Support Bar for Drop-In Ice or Refrigerated Wells
False Bottom for Drop-In Refrigerated Wells (Perforated False Bottom Accessory, choose your appropriate pan size) –	
CWB-1FB	For CWB-1 Series (1-Part Accessory)
CWB-2FB	For CWB-2 Series (1-Part Accessory)
CWB-3FB	For CWB-3 Series (2-Part Accessory)
CWB-4FB	For CWB-4 Series (2-Part Accessory)
CWB-5FB	For CWB-5 Series (3-Part Accessory)
CWB-6FB	For CWB-6 Series (3-Part Accessory)
False Bottom for Slim Refrigerated Wells (choose your appropriate pan size) –	
1FBS8	For CWB-S1 Series (1-Part Accessory)
2FBS8	For CWB-S2 Series (1-Part Accessory)
3FBS8	For CWB-S3 Series (2-Part Accessory)
4FBS8	For CWB-S4 Series (2-Part Accessory)

Support Bars
Choose the appropriate kit for CWB or IWB series

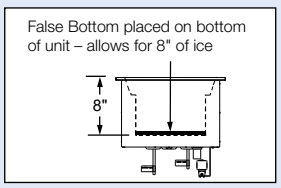
False Bottom Accessories
1-part, 2- or 3-part(s) depending on pan size



CWB-3FB



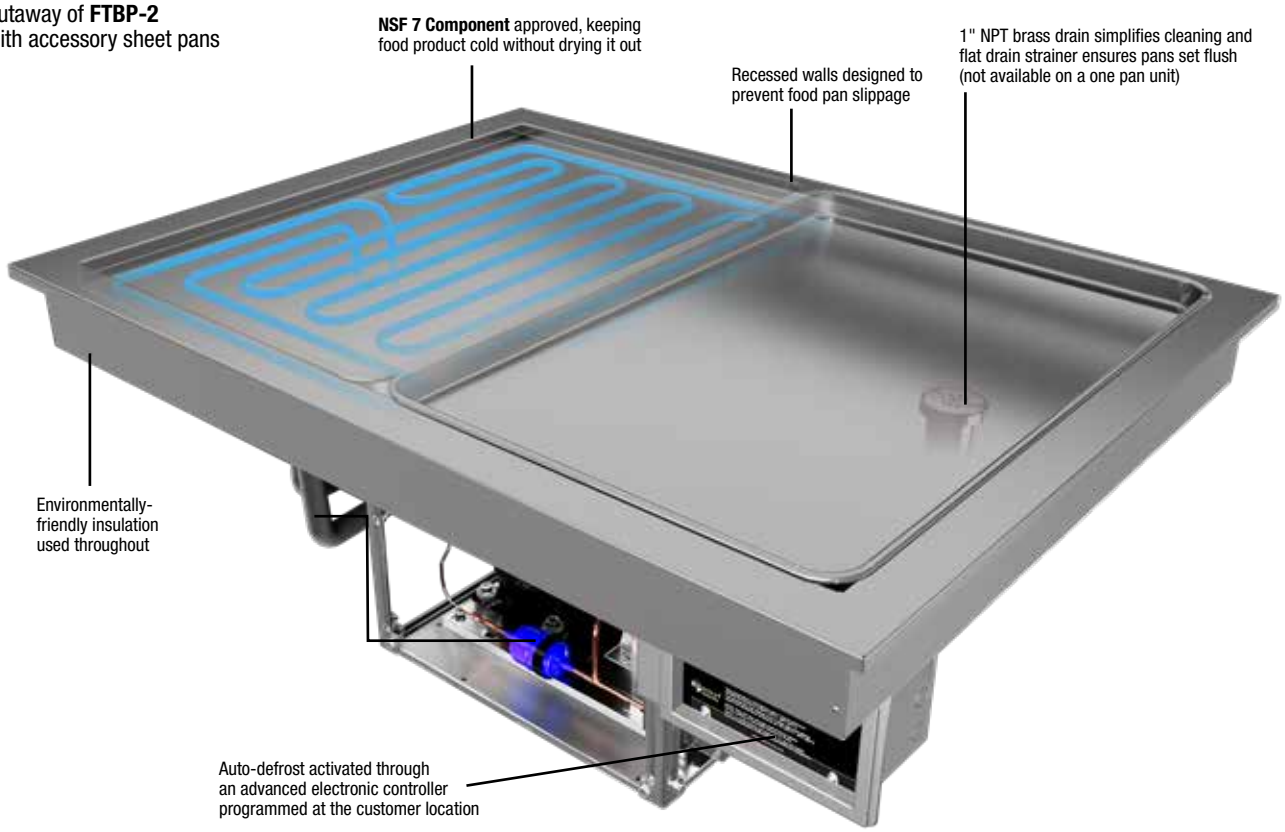
(CWB-1, -2, -3, -4, -5 or -6FB) for the CWB series



(1, 2, 3, or 4FBS8) for the CWB-S series

R-290 Drop-In Frost Top Ordering Instructions

Cutaway of **FTBP-2** with accessory sheet pans



Please specify the following with each order:

1. **Number of Full-Size Sheet Pans Accommodated:** 1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
2. **Depth of Model:** Standard configuration (28 15/16"D) or Slim configuration (21 1/16"D)
3. **Drain –** 1" NPT Drain for FTBP-2, FTBP-3, FTBP-S2, FTBP-S3 only (drain plumbing to be installed per local codes)
4. **Agency –** UL, C-UL, NSF 7 Component
5. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 4' from the unit (cannot be mounted over the Condensing Unit)

Option

1. Additional four year parts only warranty on the Compressor available at the time of unit purchase

Accessories

1. **Pans –**
   A. Half-size sheet pan 18"W x 13"D
   B. Full-size sheet pan 18"W x 26"D

DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBP-1	19 7/16"	20 1/8"	27 7/16"	28 1/8"
FTBP-2	37 3/8"	38"	27 5/16"	28"
FTBP-3	55 3/8"	56"	27 5/16"	28"
FTBP-S2	53 5/16"	54"	19 7/16"	20 1/8"
FTBP-S3	79 3/16"	79 7/8"	19 7/16"	20 1/8"

ecolization® Naturally

R-290 Drop-In Frost Tops

Keep your self-serve products - beverages, snacks, hors d'oeuvres, side dishes, desserts and other quick turnaround items - in the perfect chill zone with Hatco R-290 Drop-In Frost Tops.

- Accommodates full-size sheet pans
- Units include a 1" brass drain (excluding one-pan units)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Available in a slim, lengthwise configuration to allow for easy, reachable access to products
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption

FTBP-2 with accessory sheet pans

NEW

FTBP-S2

R-290 DROP-IN FROST TOPS AND DROP-IN SLIM FROST TOPS

Model	Dimensions W x D x H	Drain (1" Brass Drain)	HP	Hz	Watts	Plug	Approx. Ship Weight
FTBP-1	21 1/16" x 28 15/16" x 23 11/16"	None	1/3	50/60	333/364/396	NEMA 5-15P	132 lbs.
FTBP-2	39" x 28 15/16" x 17 1/8"	Yes	1/3	50/60	333/364/396	NEMA 5-15P	170 lbs.
FTBP-3	57" x 28 15/16" x 17 1/8"	Yes	1/3	50/60	333/364/396	NEMA 5-15P	213 lbs.
Slim							
FTBP-S2	54 15/16" x 21 1/16" x 17 1/8"	Yes	1/3	50/60	333/364/396	NEMA 5-15P	182 lbs.
FTBP-S3	80 13/16" x 21 1/16" x 17 1/8"	Yes	1/3	50/60	333/364/396	NEMA 5-15P	239 lbs.

All R-290 Drop-In Frost Top Models Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, condensing unit and compressor
Consult factory for refrigerant specifications.

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
18" SHEET PAN	Full-Size Sheet Pan – 18"W x 26"D

F T B P - S x

- F T — Frost Top
- B — Drop-In
- P — R-290 Propane Refrigerant
- S x — Full-Size Sheet Pan Capacity
  - S = Slim
  - No Character = Standard

ECOlization Naturally

Drop-In Frost Top Ordering Instructions

Cutaway of **FTB-3** with accessory sheet pans

Please specify the following with each order:

1. **Number of Full-Size Sheet Pans Accommodated:** 1-, 2- or 3-pan as rectangular sheet pans with a Slim or Standard configuration
2. **Depth of Model:** Standard configuration (28 15/16"D) or Slim configuration (21 1/16"D)
3. **Drain –** 1" NPT Drain for FTB-2, FTB-3, FTB-S2, FTB-S3 only (drain plumbing to be installed per local codes)
4. **Agency –** UL, C-UL, NSF 7 Component
5. **Electronic Control Assembly** can be mounted on either side of the Condensing Unit or remotely mounted up to 4' from the unit (cannot be mounted over the Condensing Unit)

Option

1. Additional four year parts only warranty on the Compressor available at the time of unit purchase

Accessories

1. **Pans –**
   A. Half-size sheet pan 18"W x 13"D
   B. Full-size sheet pan 18"W x 26"D

From below, you can see the condenser unit after being pulled out by the technician, allowing easy access and visibility to all service components

The sight glass gives an inside look into a usually closed system to determine if the refrigerant is low or if there is water in the system

DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTB-1	19 7/16"	20 1/8"	27 7/16"	28"
FTB-2	37 3/8"	38"	27 5/16"	28"
FTB-3	55 3/8"	56"	27 5/16"	28"
FTB-S2	53 5/16"	54"	19 7/16"	20 1/8"
FTB-S3	79 3/16"	79 7/8"	19 7/16"	20 1/8"

Drop-In Frost Tops

Convenience meets style with the Hatco Drop-In Frost Tops. Perfect for quick turn products on self-serve buffets. Ideal for snacks, hors d'oeuvre, side dishes, desserts... truly a unit for breakfast, lunch and dinner. Sturdy construction and easy clean-up while keeping things cool. Also available in a slim configuration, providing wider access to your food product.

- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units) and refrigeration system
- Electronic adjustable temperature control can be mounted to either side of the condensing unit or remotely up to four feet from unit
- The condensing unit, mounted on the center of the unit, rotates 90° or 180°
- Mobile condensing unit may be moved in 6½" increments from end to center in the FTB-3, FTB-S2, -S3 units, and in 3" increments from end to center in the FTB-2 at installation
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location

FTB-2 with accessory sheet pans

FTB-S2 with accessory sheet pans

DROP-IN FROST TOPS AND DROP-IN SLIM FROST TOPS

Model	Dimensions W x D x H	Drain (1" NPT Brass Drain)	HP	Hz	Watts	Plug	Approx. Ship Weight
FTB-1	21 1/16" x 28 15/16" x 17 1/4"	None	1/5	60	300	NEMA 5-15P	132 lbs.
FTB-2	39" x 28 15/16" x 17 1/4"	Yes	1/5	60	300	NEMA 5-15P	170 lbs.
FTB-3	57" x 28 15/16" x 17 1/4"	Yes	1/5	60	300	NEMA 5-15P	213 lbs.
Slim							
FTB-S2	54 15/16" x 21 1/16" x 17 1/4"	Yes	1/5	60	300	NEMA 5-15P	182 lbs.
FTB-S3	80 13/16" x 21 1/16" x 17 1/4"	Yes	1/5	60	300	NEMA 5-15P	239 lbs.

All Drop-In Frost Top Models Feature:
Voltage: 120V, single phase.
Models Shipped with: Electronic temperature control, condensing unit, compressor and flexible refrigerant lines to bottom of unit. Consult factory for refrigerant specifications.

OPTIONS (available at time of purchase only)

EWC	Additional Four Year Parts Only Warranty on the Compressor Available at the Time of Unit Purchase

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
18" SHEET PAN	Full-Size Sheet Pan – 18"W x 26"D

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 37

F T B - S x
Frost Top
Drop-In
Full-Size Sheet Pan Capacity
S = Slim
No Character = Standard

ecoization

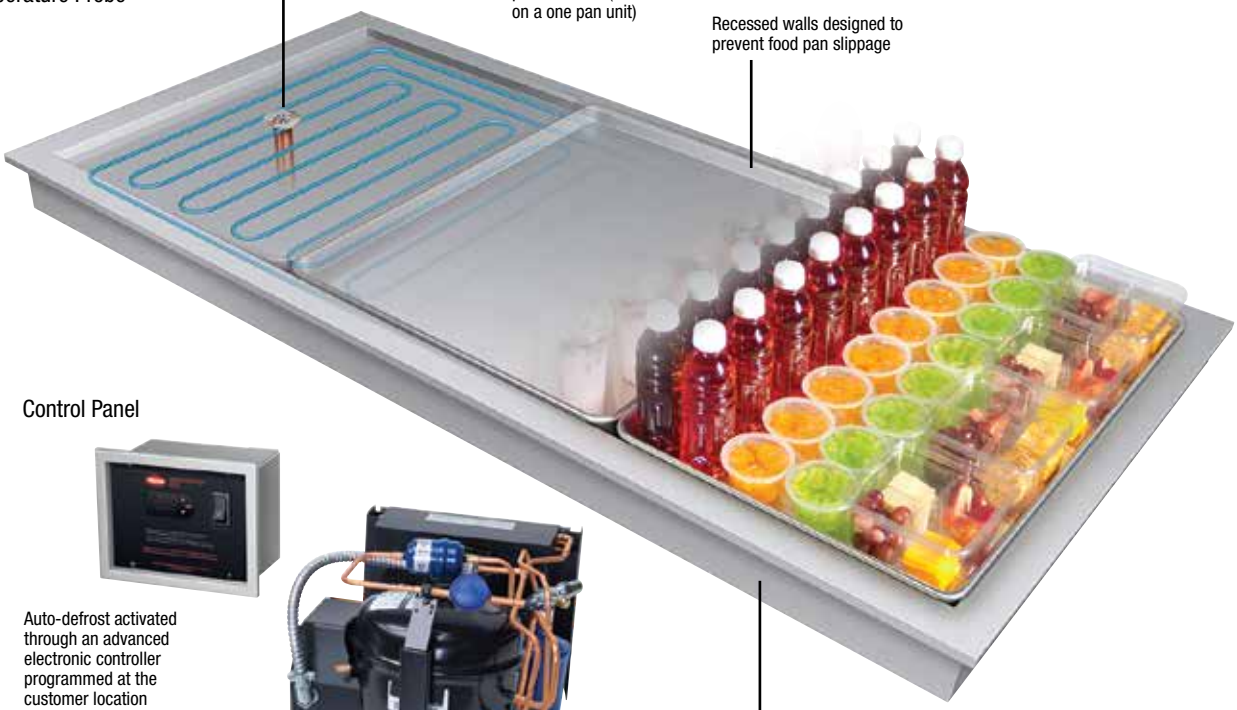
Remote Drop-In Frost Top Ordering Instructions

Cutaway of **FTBR-3** with accessory sheet pans

Frost Top with: Temperature Probe

1" NPT brass drain simplifies cleaning and flat drain strainer ensures pans sit flush (not available on a one pan unit)

Recessed walls designed to prevent food pan slippage



Control Panel

Auto-defrost activated through an advanced electronic controller programmed at the customer location

Environmentally-friendly insulation used throughout

NSF 7 Component approved cold wall construction keeps food product cold without drying it out

FTBR: Condensing Unit
FTBX: No Condensing Unit

Please specify the following with each order:

1. **Number of Full-Size Sheet Pans Accommodated:**
   1-, 2- or 3-pan as rectangular sheet pans
2. **Depth of Model:** Standard configuration (28 15/16"D) or Slim configuration (21 1/16"D)
3. **Remote Refrigeration**
   Note: Shipped loose: Frost Top, Control Panel (Probe Wires are 9') and a TXV Valve
   A. FTBX without a Condensing Unit (Solenoid Valve attached to Frost Top)
4. **Agency –** UL, C-UL, NSF 7 Component

Accessories

1. **Pans –**
   A. Half-size sheet pan 18"W x 13"D
   B. Full-size sheet pan 18"W x 26"D

REMOTE DROP-IN FROST TOP COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
FTBR-1, FTBX-1	27 7/16"	28"	19 7/16"	20 1/8"
FTBR-2, FTBX-2	37 3/8"	38"	27 5/16"	28"
FTBR-3, FTBX-3	55 3/8"	56"	27 5/16"	28"
FTBR-S2, FTBX-S2	53 5/16"	54"	19 7/16"	20 1/8"
FTBR-S3, FTBX-S3	79 3/16"	79 7/8"	19 7/16"	20 1/8"

ECOIZATION®

Remote Drop-In Frost Tops

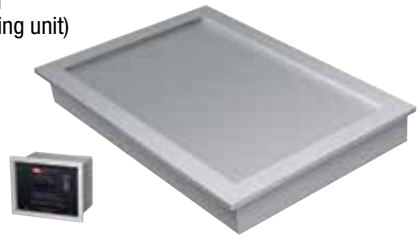
Keeping pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready-to-serve, the Hatco Remote Drop-In Frost Tops offer additional flexibility with remote configurations. Also available in a Slim configuration, providing wider access to your customer.

- Accommodates full-size sheet pans
- Units include a 1" NPT (National Pipe Thread) brass drain (excluding one pan units)
- FTBR models include a condensing unit (shipped loose, can be field mounted up to 50 feet of tubing from unit) and a control panel (shipped loose - probe wires are 9 feet) for installing in more convenient or desirable locations
- FTBX models include a control panel (shipped loose - probe wires are 9 feet) but shipped without a condensing unit for the increased flexibility of multiple Frost Top configurations
- Easy serviceability with a sight glass, service valves, dryer and a receiver (FTBR models only)
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location (FTBR models only)
- Optimal insulation on sides and bottom to ensure better cold retention, and built with one of the most efficient condensing units on the market

FTBR-S2 with accessory sheet pans

Frost Top with a temperature probe, control panel and a condensing unit (both shipped loose)

FTBX-1 (shipped without condensing unit)



Control panel (shipped loose)

REMOTE DROP-IN FROST TOPS – WITH CONDENSING UNIT AND CONTROL PANEL

Model	Dimensions W x D x H	HP	Approx. Ship Weight
FTBR-1⊘	28 15/16" x 21 1/16" x 8 5/8"	1/3	125 lbs.
FTBR-2	39" x 28 15/16" x 8 5/8"	1/3	151 lbs.
FTBR-3	57" x 28 15/16" x 8 5/8"	1/3	213 lbs.
Slim			
FTBR-S2	54 15/16" x 21 1/16" x 8 5/8"	1/3	179 lbs.
FTBR-S3	80 13/16" x 21 1/16" x 8 5/8"	1/3	230 lbs.

⊘ No drain

All Remote Drop-In Frost Top Models Feature:
Voltage – FTBR-1, -2, -3, -S2, -S3: 120V, 300 watts, 60 Hz, single phase.
Models Shipped with: Electronic temperature control, condensing unit and TXV valve (all shipped loose). Consult factory for refrigerant specifications.

REMOTE DROP-IN FROST TOPS – WITH CONTROL PANEL

Model	Dimensions W x D x H	BTU/ Hour	Approx. Ship Weight
FTBX-1⊘	28 15/16" x 21 1/16" x 8 5/8"	330	85 lbs.
FTBX-2	39" x 28 15/16" x 8 5/8"	630	138 lbs.
FTBX-3	57" x 28 15/16" x 8 5/8"	930	220 lbs.
Slim			
FTBX-S2	54 15/16" x 21 1/16" x 8 5/8"	630	130 lbs.
FTBX-S3	80 13/16" x 21 1/16" x 8 5/8"	930	182 lbs.

All Remote Drop-In Frost Top Models Feature:
Voltage: 120, single phase.
Models Shipped with: Electronic temperature control, TXV valve (shipped loose) and a solenoid valve attached to well.

OPTIONS (available at time of purchase only)

EWC	Additional Four Year Extended Parts Only Warranty on the Compressor (FTBR only)

ACCESSORIES (available for purchase at any time)

ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
18" SHEET PAN	Full-Size Sheet Pan – 18"W x 26"D

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 39

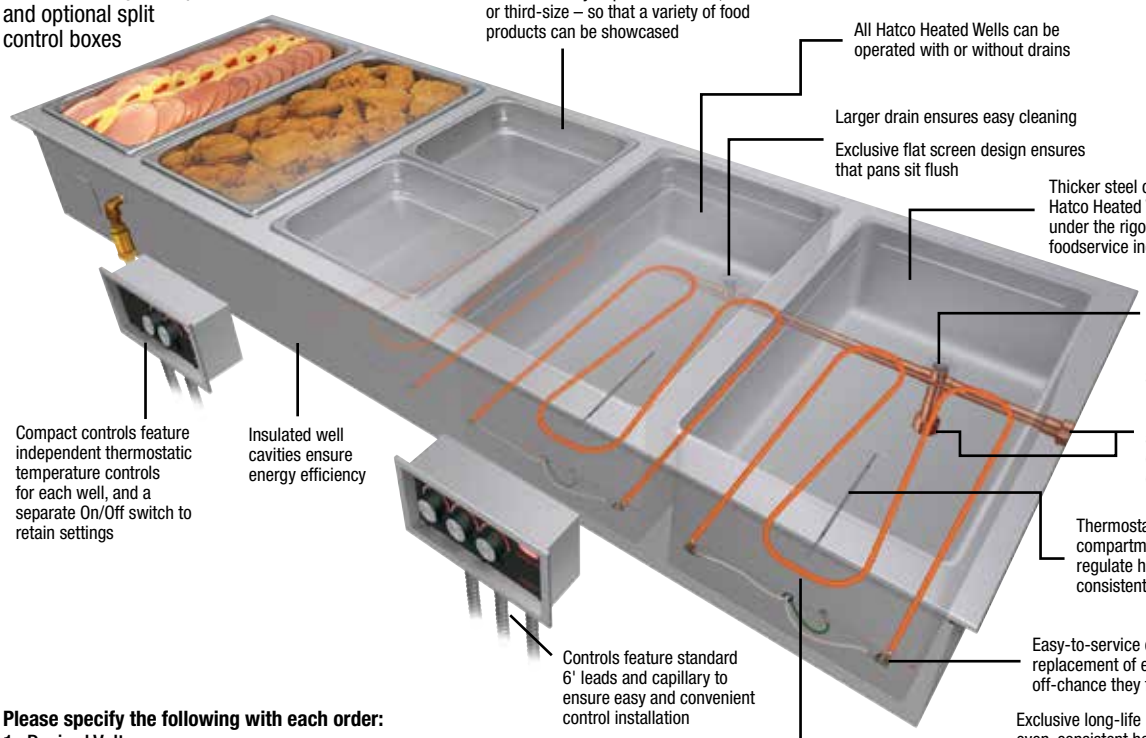
F T B X - S x

- F T: Frost Top
- B: Drop-In
- X: R = w/Remote Condensing Unit; X = Control Panel Only
- S x: Full-Size Sheet Pan Capacity; S = Slim; No Character = Standard

ecolization® *FTBR models only*

Modular/Ganged Heated Wells (Full and 4/3-Size) Ordering Instructions

Cutaway of **HWBI-5MA** with accessory food pans and optional split control boxes



Please specify the following with each order:

1. **Desired Voltage:**
   HWBI-1 Series (D, DA):
   120, 208 or 240V, single phase
   HWBLI-1, -2, -3, -4, -5, -6 Series (D, DA, M, MA):
   120V, single phase
   HWBI-2, -3, -4, -5, -6 Series (D, DA, M, MA):
   208 or 240V, single or optional three phase
   HWBI43-1(D, DA): 120, 208 or 240V, single phase
   HWBI43-2, -3, -4, -5, -6 Series (D, DA, M, MA):
   208 or 240V, single or optional three phase
2. **Desired Wattage:**
   A. Standard Watt
   B. Low Watt (120V only)
   and not available for HWBI43 Series)
3. **Number of Modular/Ganged Heated Wells Required:**
   1-, 2-, 3-, 4-, 5- or 6-pan
   NOTE: Modular/Ganged units are only offered as rectangular, full-size (12" x 20") as 4/3-size wells (12" x 27")
4. **Drain** (with or without – choose drain below):
   A. Standard Individual Well ¾" NPT Drain
   B. Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)
   C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI- or HWBLI-2, -3, -4, -5, -6 models only)
5. **Auto-fill** (with or without)
6. **Bezel** allows an optional 27" depth for modular units to match Hatco CWB models in a countertop display (not available for HWBI43 Series)
7. **Agency:**
   A. UL, C-UL
   B. UL-EPH (sanitary listing)
8. **Control:**
   A. Single Control Box (standard on all units)
   B. Split Controls Boxes (optional on 4-, 5-, 6-pan units, not available in Canada)

Accessories for Modular/Ganged Heated Wells

1. **Pan Support Bars:**
   A. Standard or Slim configuration 12" or 20"
   B. 4/3-size configuration 12"
2. **Adapters** to convert Modular/Ganged units to hold 4- or 7-quart round pans
3. **Stainless Steel Pans:**
   A. Third-size (12¾"W x 6⅞"D x 2½"H)
   B. Half-size (12¾"W x 10⅜"D x 2½"H)
   C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
   D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
   E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)
4. **Valves:**
   A. ¾" or 1" NPT Ball Valve
   B. ¾" or 1" NPT Gate Valve
5. **Heated Well Covers** to convert Modular/Ganged units to heated shelves (not available for HWBI43 Series):
   A. 1-Pan Heated Well Cover
   B. 2-Pan Heated Well Cover

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-, HWBLI-1 Series	14⅛"	14½"	22¼"	22⅝"
HWBI-, HWBLI-2 Series	28⅛"	28½"	22¼"	22⅝"
HWBI-, HWBLI-3 Series	42⅛"	42½"	22¼"	22⅝"
HWBI-, HWBLI-4 Series	56⅛"	56½"	22¼"	22⅝"
HWBI-, HWBLI-5 Series	70⅛"	70½"	22¼"	22⅝"
HWBI-, HWBLI-6 Series	84⅛"	84½"	22¼"	22⅝"
4/3-SIze				
HWBI43-1 Series	14³⁄₁₆"	14⅜"	29⅛"	29⅜"
HWBI43-2 Series	28³⁄₁₆"	28⅜"	29⅛"	29⅜"
HWBI43-3 Series	42³⁄₁₆"	42⅜"	29⅛"	29⅜"
HWBI43-4 Series	56³⁄₁₆"	56⅜"	29⅛"	29⅜"
HWBI43-5 Series	70³⁄₁₆"	70⅜"	29⅛"	29⅜"
HWBI43-6 Series	84³⁄₁₆"	84⅜"	29⅛"	29⅜"

ACCESSORIES – PAGES 47, 58-59

From the top, the modular design allows the Modular/Ganged Heated Well to appear as one integrated unit. From below, you will see separate covers, with easy, independent access to each one. This makes installation and service easy

Modular/Ganged Heated Wells

Hatco Modular/Ganged Heated Wells are full-size units that are grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment for a clean, integrated look.

- Full-size, insulated wells available in 1- to 6-ganged units in either standard or low wattages
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6' conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service

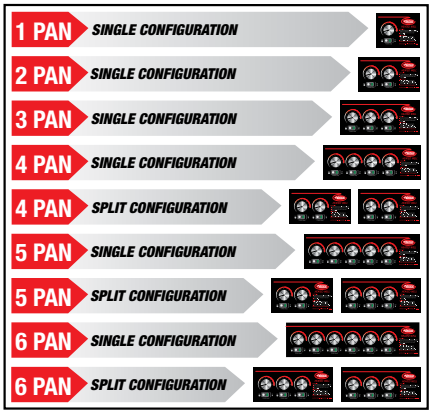
HWBLI-5MA with accessory food pans and standard single control box

LOW WATT DROP-IN MODULAR/GANGED FULL-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions (W x D x H)	Watts	Approx. Ship Weight
HWBLI-1	15½" x 23⅝" x 9⅝"	750	38 lbs.
HWBLI-1D	15½" x 23⅝" x 9⅝"	750	36 lbs.
HWBLI-1DA	15½" x 23⅝" x 9⅝"	750	38 lbs.
HWBLI-2	29½" x 23⅝" x 9⅝"	1500	82 lbs.
HWBLI-2D	29½" x 23⅝" x 9⅝"	1500	85 lbs.
HWBLI-2DAⒶ	29½" x 23⅝" x 9⅝"	1500	87 lbs.
HWBLI-2M	29½" x 23⅝" x 9⅝"	1500	84 lbs.
HWBLI-2MA	29½" x 23⅝" x 9⅝"	1500	85 lbs.
HWBLI-3	43½" x 23⅝" x 9⅝"	2250	106 lbs.
HWBLI-3D	43½" x 23⅝" x 9⅝"	2250	110lbs.
HWBLI-3DAⒶ	43½" x 23⅝" x 9⅝"	2250	114 lbs.
HWBLI-3M	43½" x 23⅝" x 9⅝"	2250	105 lbs.
HWBLI-3MA	43½" x 23⅝" x 9⅝"	2250	124 lbs.
HWBLI-4	57½" x 23⅝" x 9⅝"	3000	134 lbs.
HWBLI-4D	57½" x 23⅝" x 9⅝"	3000	155 lbs.
HWBLI-4DAⒶ	57½" x 23⅝" x 9⅝"	3000	133 lbs.
HWBLI-4M	57½" x 23⅝" x 9⅝"	3000	148 lbs.
HWBLI-4MA	57½" x 23⅝" x 9⅝"	3000	141 lbs.
HWBLI-5	71½" x 23⅝" x 9⅝"	3750	167 lbs.
HWBLI-5D	71½" x 23⅝" x 9⅝"	3750	166 lbs.
HWBLI-5DAⒶ	71½" x 23⅝" x 9⅝"	3750	167 lbs.
HWBLI-5M	71½" x 23⅝" x 9⅝"	3750	188 lbs.
HWBLI-5MA	71½" x 23⅝" x 9⅝"	3750	193 lbs.
HWBLI-6	85½" x 23⅝" x 9⅝"	4500	194 lbs.
HWBLI-6D	85½" x 23⅝" x 9⅝"	4500	203 lbs.
HWBLI-6DAⒶ	85½" x 23⅝" x 9⅝"	4500	200 lbs.
HWBLI-6M	85½" x 23⅝" x 9⅝"	4500	200 lbs.
HWBLI-6MA	85½" x 23⅝" x 9⅝"	4500	200 lbs.

Ⓐ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

Modular/Ganged Heated Wells Controls*

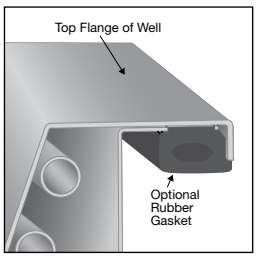


*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

All Low Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:
Voltage: HWBLI-1DA, 2, -3, -4, -5, -6 Series: 120V, single phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with flexible conduits and lighted power switches.

OPTIONS (available at time of purchase only)

HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBLI-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBLI-1)
HWBLI-CORD-2	Cord for HWBLI-2 (single phase)
HWBLI-CORD-3	Cord for HWBLI-3 (single phase)
OS-BEZEL27	27" deep Bezel for Modular unit to match Hatco CWB in a countertop display
COND-3	36" Flexible Conduit in lieu of 72" standard (For split control panel only)
NEW ***Gasket Options –***	
BEZELGASKET-1	Factory installed for HWBLI-1
BEZELGASKET-2	Factory installed for HWBLI-2
BEZELGASKET-3	Factory installed for HWBLI-3
BEZELGASKET-4	Factory installed for HWBLI-4
BEZELGASKET-5	Factory installed for HWBLI-5
BEZELGASKET-6	Factory installed for HWBLI-6



BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)

NOTE: Split Control Configurations are not available in Canada.

H W B L I - x x A

- H W = Heated Well Built-In
- B = Low Watt
- L = Full-Size Pan Capacity
- I = Insulated Top Mount
- x x = Full-Size Pan Capacity
- A = No Character = No Auto-Fill; A = Auto-Fill Equipped
- No Character = No Drain; D = Individual Drain Equipped; M = Manifold Drain Equipped

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

Modular/Ganged Heated Wells – Continued

STANDARD WATT DROP-IN MODULAR/GANGED FULL-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Watts	Approx. Ship Weight
HWBI-1	15½" x 23⅝" x 9⅝"	1215	34 lbs.
HWBI-1D	15½" x 23⅝" x 9⅝"	1215	38 lbs.
HWBI-1DA	15½" x 23⅝" x 9⅝"	1215	38 lbs.
HWBI-2	29½" x 23⅝" x 9⅝"	2415	73 lbs.
HWBI-2D	29½" x 23⅝" x 9⅝"	2415	77 lbs.
HWBI-2DAⒶ	29½" x 23⅝" x 9⅝"	2415	87 lbs.
HWBI-2M	29½" x 23⅝" x 9⅝"	2415	74 lbs.
HWBI-2MA	29½" x 23⅝" x 9⅝"	2415	85 lbs.
HWBI-3	43½" x 23⅝" x 9⅝"	3615	103 lbs.
HWBI-3D	43½" x 23⅝" x 9⅝"	3615	114 lbs.
HWBI-3DAⒶ	43½" x 23⅝" x 9⅝"	3615	114 lbs.
HWBI-3M	43½" x 23⅝" x 9⅝"	3615	108 lbs.
HWBI-3MA	43½" x 23⅝" x 9⅝"	3615	112 lbs.
HWBI-4	57½" x 23⅝" x 9⅝"	4815	132 lbs.
HWBI-4D	57½" x 23⅝" x 9⅝"	4815	136 lbs.
HWBI-4DAⒶ	57½" x 23⅝" x 9⅝"	4815	133 lbs.
HWBI-4M	57½" x 23⅝" x 9⅝"	4815	138 lbs.
HWBI-4MA	57½" x 23⅝" x 9⅝"	4815	138 lbs.
HWBI-5	71½" x 23⅝" x 9⅝"	6015	167 lbs.
HWBI-5D	71½" x 23⅝" x 9⅝"	6015	167 lbs.
HWBI-5DAⒶ	71½" x 23⅝" x 9⅝"	6015	167 lbs.
HWBI-5M	71½" x 23⅝" x 9⅝"	6015	167 lbs.
HWBI-5MA	71½" x 23⅝" x 9⅝"	6015	184 lbs.
HWBI-6	85½" x 23⅝" x 9⅝"	7215	189 lbs.
HWBI-6D	85½" x 23⅝" x 9⅝"	7215	189 lbs.
HWBI-6DAⒶ	85½" x 23⅝" x 9⅝"	7215	193 lbs.
HWBI-6M	85½" x 23⅝" x 9⅝"	7215	189 lbs.
HWBI-6MA	85½" x 23⅝" x 9⅝"	7215	195 lbs.

Ⓐ Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

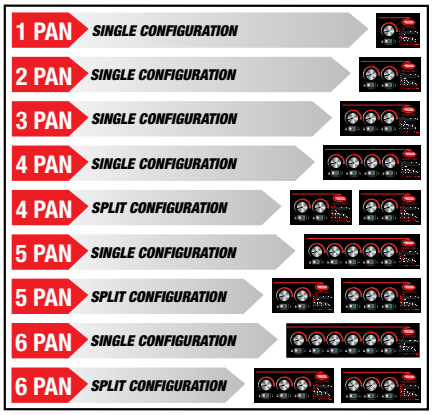
All Standard Watt Drop-In Modular/Ganged Full-Size Rectangular Heated Well Models Feature:

Voltage: HWBI-1 Series: 120, 208 or 240V, single phase.
HWBI-2, -3, -4, -5, -6 Series: 208 or 240V, single phase or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 6' flexible conduits and lighted power switches.

HWBI-3MA with accessory food pans and optional cord for HWBI-3

Modular/Ganged Heated Wells Controls*



*4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

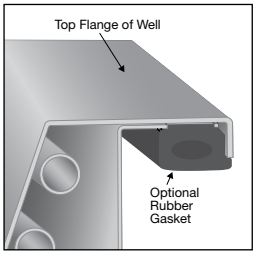
DROP-IN MODULAR/GANGED 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI-2	10.1	8.7
HWBI-3	10.1	8.8
HWBI-4	15.8	13.7
HWBI-5	20.1	17.4
HWBI-6	20.1	17.4

NOTE: Split Control Configurations are not available in Canada.

OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (not available on HWBI-1 series)
HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI-1)
HWBI-CORD-1, -2	Cord for HWBI-1, -2 (single phase)
HWBI-CORD-3, -4	Cord for HWBI-3, -4 (single phase/single control box only)
HWBI-CORD-5, -6	Cord for HWBI-5, -6 (single phase/single control box only)
OS-BEZEL27	27" deep Bezel for Modular unit to match Hatco CWB in a countertop display
COND-3	36" Flexible Conduit in lieu of 72" standard (For split control panel only)
NEW ***Gasket Options –***	
BEZELGASKET-1	Factory installed for HWBI-1
BEZELGASKET-2	Factory installed for HWBI-2
BEZELGASKET-3	Factory installed for HWBI-3
BEZELGASKET-4	Factory installed for HWBI-4
BEZELGASKET-5	Factory installed for HWBI-5
BEZELGASKET-6	Factory installed for HWBI-6



BEZELGASKET-1
Factory installed option (eliminates the need for silicone or other sealants)

H W B I - x x A

- Heated Well Built-In
- I = Insulated Top Mount
- Full-Size Pan Capacity
- No Character = No Auto-Fill; A = Auto-Fill Equipped
- No Character = No Drain; D = Individual Drain Equipped; M = Manifold Drain Equipped

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

Drop-In Modular/ Ganged 4/3-Size Heated Wells

Hatco Modular/Ganged 4/3-Size Heated Wells maintain hot food at safe-serving temperatures, with better quality construction, longer holding times and more accurate temperatures. A deeper single unit can hold the equivalent of 4 third-size pans.

Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls and drain options. Each well has its own individual control to regulate the temperature of each food offering.

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 6' (1829 mm) conduit is included for convenient placement of controls

DROP-IN MODULAR/GANGED 4/3-SIZE RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
HWBI43-1	15½" x 30⅜" x 9⅝"	208 or 240	1215	42 lbs.
HWBI43-1D	15½" x 30⅜" x 9⅝"	208 or 240	1215	42 lbs.
HWBI43-1DA	15½" x 30⅜" x 9⅝"	208 or 240	1215	47 lbs.
HWBI43-2	29½" x 30⅜" x 9⅝"	208 or 240	2415	88 lbs.
HWBI43-2D	29½" x 30⅜" x 9⅝"	208 or 240	2415	96 lbs.
HWBI43-2DA[A]	29½" x 30⅜" x 9⅝"	208 or 240	2415	95 lbs.
HWBI43-2M	29½" x 30⅜" x 9⅝"	208 or 240	2415	82 lbs.
HWBI43-2MA	29½" x 30⅜" x 9⅝"	208 or 240	2415	98 lbs.
HWBI43-3	43½" x 30⅜" x 9⅝"	208 or 240	3615	115 lbs.
HWBI43-3D	43½" x 30⅜" x 9⅝"	208 or 240	3615	112 lbs.
HWBI43-3DA[A]	43½" x 30⅜" x 9⅝"	208 or 240	3615	124 lbs.
HWBI43-3M	43½" x 30⅜" x 9⅝"	208 or 240	3615	135 lbs.
HWBI43-3MA	43½" x 30⅜" x 9⅝"	208 or 240	3615	135 lbs.
HWBI43-4	57½" x 30⅜" x 9⅝"	208 or 240	4815	166 lbs.
HWBI43-4D	57½" x 30⅜" x 9⅝"	208 or 240	4815	152 lbs.
HWBI43-4DA[A]	57½" x 30⅜" x 9⅝"	208 or 240	4815	149 lbs.
HWBI43-4M	57½" x 30⅜" x 9⅝"	208 or 240	4815	154 lbs.
HWBI43-4MA	57½" x 30⅜" x 9⅝"	208 or 240	4815	180 lbs.
HWBI43-5	71½" x 30⅜" x 9⅝"	208 or 240	6015	197 lbs.
HWBI43-5D	71½" x 30⅜" x 9⅝"	208 or 240	6015	186 lbs.
HWBI43-5DA[A]	71½" x 30⅜" x 9⅝"	208 or240	6015	187 lbs.
HWBI43-5M	71½" x 30⅜" x 9⅝"	208 or 240	6015	186 lbs.
HWBI43-5MA	71½" x 30⅜" x 9⅝"	208 or 240	6015	203 lbs.
HWBI43-6	85½" x 30⅜" x 9⅝"	208 or 240	7215	214 lbs.
HWBI43-6D	85½" x 30⅜" x 9⅝"	208 or 240	7215	214 lbs.
HWBI43-6DA[A]	85½" x 30⅜" x 9⅝"	208 or 240	7215	217 lbs.
HWBI43-6M	85½" x 30⅜" x 9⅝"	208 or 240	7215	214 lbs.
HWBI43-6MA	85½" x 30⅜" x 9⅝"	208 or 240	7215	249 lbs.

[A] Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular/Ganged 4/3-Size Rectangular Heated Well Models Feature:

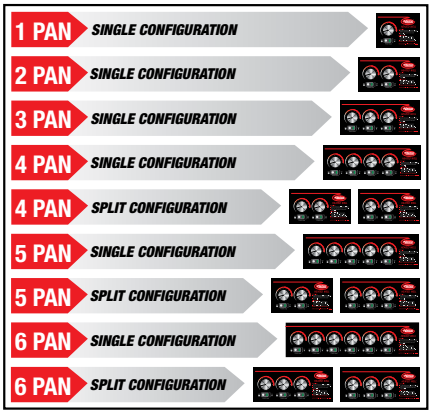
Phase: HWBI43-1 Series: Single only. HWBI43-2, -3, -4, -5, -6 Series: Single or optional three phase.

Models Shipped with: EZ locking hardware for installation and remote thermostats with 72" flexible conduits and lighted power switches.

NOTE: Split Control Configurations are not available in Canada.

HWBI43-3DA *with*
- *4 third-size pans,*
- *2 half-size pans and 1 third-size pan*
- *1 full-size pan and 1 third-size pan*

Modular/Ganged Heated Wells Controls*



* 4-, 5-, 6-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 41
ACCESSORIES – PAGES 47, 58-59

OPTIONS (available at time of purchase only)

HWBI-3PH	Three-Phase Wiring (not available on HWBI43-1 series)
HWBI-SIDE	Copper Manifold Drain with side exit (not available on HWBI43-1)
HWBI-BOTTOM	Copper Manifold Drain with bottom exit (not available on HWBI43-1)
HWBI43-CORD-1, -2	Cord for HWBI43-1, -2 (single phase)
HWBI43-CORD-3, -4	Cord for HWBI43-3, -4 (single phase/single control box only)
HWBI43-CORD-5, -6	Cord for HWBI43-5, -6 (single phase/single control box only)
COND-3	36" Flexible Conduit in lieu of 72" standard (For split control panel only)

NEW ***Gasket Options –***

BEZELGASKET-1	Factory installed for HWBI43-1
BEZELGASKET-2	Factory installed for HWBI43-2
BEZELGASKET-3	Factory installed for HWBI43-3
BEZELGASKET-4	Factory installed for HWBI43-4
BEZELGASKET-5	Factory installed for HWBI43-5
BEZELGASKET-6	Factory installed for HWBI43-6

DROP-IN MODULAR/GANGED 4/3-SIZE 3 Ø AMP RATINGS

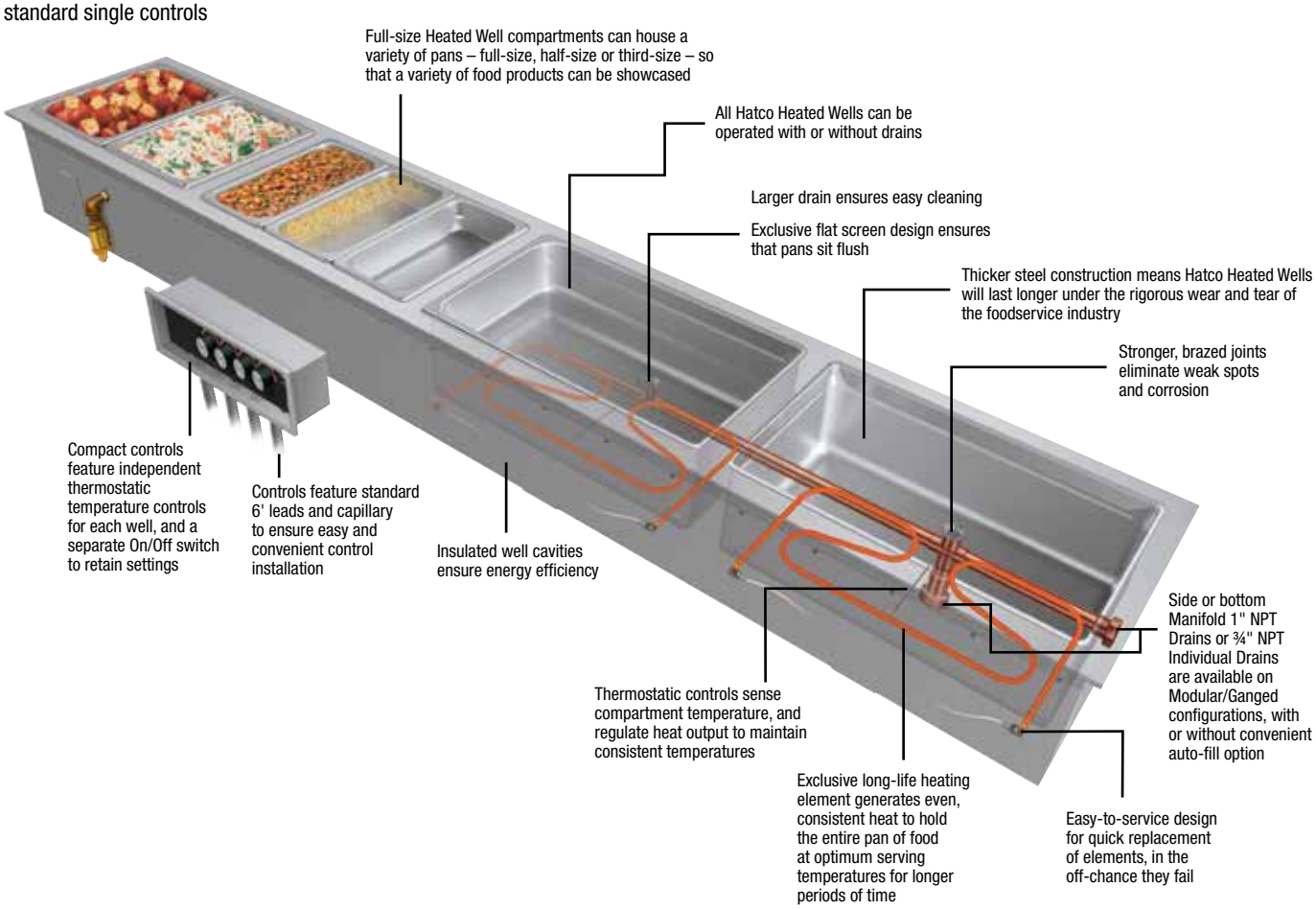
Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI43-2	10.1	8.7
HWBI43-3	10.1	8.8
HWBI43-4	15.8	13.7
HWBI43-5	20.1	17.4
HWBI43-6	20.1	17.4

H W B I 4 3 - x x A

- Heated Well Built-In
- I = Insulated Top Mount
- 43 = 4/3-Size Depth
- No Character = Full-Size Depth only
- No Character = No Auto-Fill
- A = Auto-Fill Equipped
- No Character = No Drain
- D = Individual Drain Equipped
- M = Manifold Drain Equipped
- Full-Size Pan Capacity

Modular/Ganged Slim Heated Wells Ordering Instructions

Cutaway of **HWBI-S4MA** with accessory food pans and standard single controls



Please specify the following with each order:

1. **Desired Voltage:** 208 or 240V
   A. Single phase (standard)
   B. Three phase (optional)
2. **Number of Modular/Ganged Slim Heated Wells Required:** 2-, 3-, 4-pan
   NOTE: Modular/Ganged Slim units are only offered as rectangular, full-size (12" x 20") but placed lengthwise
3. **Drain** (with or without – choose drain below):
   A. Standard Individual Well ¾" NPT Drain
   B. Manifold 1" NPT Drain with side drain, field selectable left or right side
   C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well
4. **Auto-fill** (with or without)
5. **Bezel** allows an optional 19" D for modular units to match Hatco Refrigerated Slim Drop-In models in a countertop display
6. **Agency:**
   A. UL
   B. UL-EPH (sanitary listing)
7. **Control:**
   A. Single Control Box (standard on all units)
   B. Split Control Boxes (optional on 4-pan units, not available in Canada)

Accessories for Modular/Ganged Slim Heated Wells

1. **Pan Support Bars:** 12" or 20"
2. **Adapters** to convert Modular/Ganged Slim units to hold 4- or 7-quart round pans
3. **Stainless Steel Pans:**
   A. Third-size at 2½" deep (12¾"W x 6⅞"D x 2½"H)
   B. Half-size at 2½" deep (12¾"W x 10⅜"D x 2½"H)
   C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
   D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
   E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)
4. **Valves:**
   A. ¾" or 1" NPT Ball Valve
   B. ¾" or 1" NPT Gate Valve
5. **Heated Well Covers** to convert Slim Modular/Ganged units to heated shelves**:**
   A. 1-Pan Heated Well Cover

ACCESSORIES – PAGES 47, 58-59

DROP-IN MODULAR/GANGED SLIM HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWBI-S2 Series	44⅛"	44⅜"	14¼"	14½"
HWBI-S3 Series	66⅛"	66⅜"	14¼"	14½"
HWBI-S4 Series	88⅛"	88⅜"	14¼"	14½"

Modular/Ganged Slim Heated Wells

Hatco Modular/Ganged Slim Heated Wells are full-sized units that are grouped together in a modular fashion but placed lengthwise. This provides customers with a complete steam table within easy reach. Select the configuration that's right for your foodservice operation.

- Full-size, insulated wells available in 2- to 4-modular/ganged units
- Individual thermostatic controls for each well provide the ultimate in temperature regulation
- 6' conduit is standard for convenient placement of controls
- Wells empty quickly and easily with a manifold drain option
- Auto-fill option to automatically fill and replenish water without user maintenance and intervention
- Separate well assemblies with independent access to each one for easy service

HWBI-S4MA with accessory food pans and optional split control boxes

DROP-IN MODULAR/GANGED SLIM RECTANGULAR WELLS – INSULATED – TOP MOUNT

Model	Dimensions W x D x H	Watts	Approx. Ship Weight
HWBI-S2	45½" x 15⅝" x 9⅞16"	2415	83 lbs.
HWBI-S2D	45½" x 15⅝" x 9⅞16"	2415	81 lbs.
HWBI-S2DA[A]	45½" x 15⅝" x 9⅞16"	2415	84 lbs.
HWBI-S2M	45½" x 15⅝" x 9⅞16"	2415	86 lbs.
HWBI-S2MA	45½" x 15⅝" x 9⅞16"	2415	90 lbs.
HWBI-S3	67½" x 15⅝" x 9⅞16"	3615	118 lbs.
HWBI-S3D	67½" x 15⅝" x 9⅞16"	3615	115 lbs.
HWBI-S3DA[A]	67½" x 15⅝" x 9⅞16"	3615	125 lbs.
HWBI-S3M	67½" x 15⅝" x 9⅞16"	3615	115 lbs.
HWBI-S3MA	67½" x 15⅝" x 9⅞16"	3615	125 lbs.
HWBI-S4	89½" x 15⅝" x 9⅞16"	4815	154 lbs.
HWBI-S4D	89½" x 15⅝" x 9⅞16"	4815	155 lbs.
HWBI-S4DA[A]	89½" x 15⅝" x 9⅞16"	4815	160 lbs.
HWBI-S4M	89½" x 15⅝" x 9⅞16"	4815	154 lbs.
HWBI-S4MA	89½" x 15⅝" x 9⅞16"	4815	153 lbs.

[A] Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

All Drop-In Modular Slim Rectangular Heated Well Models Feature:
Voltage: HWBI-S2, -S3, -S4 Series: 208 or 240V, single phase or optional three phase.
Models Shipped with: EZ locking hardware for installation and remote thermostats with lighted power switches.

OPTIONS (available at time of purchase only)

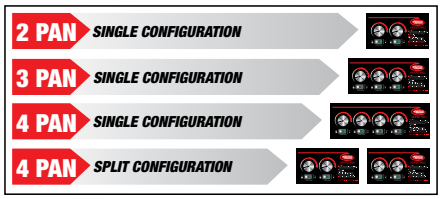
HWBI-3PH	Three-Phase Wiring (field convertible)
HWBI-SIDE	Copper Manifold Drain with side exit
HWBI-BOTTOM	Copper Manifold Drain with bottom exit
HWBI-CORD-S2	Cord for HWBI-S2 (single phase)
HWBI-CORD-S3, -S4	Cord for HWBI-S3, -S4 (single phase/single Control Box only)
OS-BEZEL19	19" D Bezel for Modular unit to match Hatco CWB Slim models in a countertop display
NEW *Gasket Options –*	
BEZELGASKET-S2	Factory installed for HWBI-S2
BEZELGASKET-S3	Factory installed for HWBI-S3
BEZELGASKET-S4	Factory installed for HWBI-S4

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 45
ACCESSORIES – PAGES 47, 58-59

H W B I - S x x A

- Heated Well Built-In
- I = Insulated Top Mount
- Slim
- Full-Size Pan Capacity
- No Character = No Auto-Fill
  A = Auto-Fill Equipped
- No Character = No Drain
  D = Individual Drain Equipped
  M = Manifold Drain Equipped

Modular/Ganged Slim Heated Wells Controls*

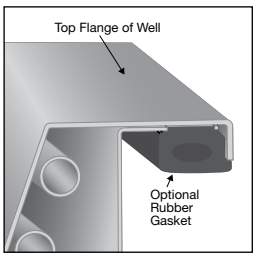


* 4-pan units: Single control box is standard. If optional split control boxes are desired, it must be specified at order (for Canada, split control boxes not available).

DROP-IN SLIM MODULAR/GANGED 3 Ø AMP RATINGS

Model	208V/3 Ø Amps	240V/3 Ø Amps
HWBI-S2	10.1	8.7
HWBI-S3	10.1	8.8
HWBI-S4	15.8	13.7

NOTE: Split Control Configurations are not available in Canada.



BEZELGASKET-S2
Factory installed option (eliminates the need for silicone or other sealants)

Modular/Ganged Heated Wells Accessories

(available for purchase at any time)

HWBI-3
(3-pan size) with accessory heated well covers (one 1-pan heated well cover and one 2-pan heated well cover)

HEATED WELL COVERS *(available for purchase at any time)*

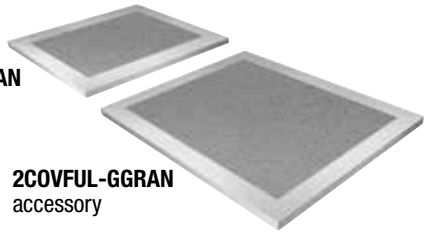
For Modular/Ganged Heated Wells and Modular/Ganged Slim Heated Wells. (Choose the number of heated well covers for your appropriate pan size in either 1 or 2-Pan sizes, not available for HWBI43 series) –

1-Pan Heated Well Cover *(Overall: 14" W x 22" D x 2" H)* **–**

1COVFUL-GGRAN	1 Heated Well Cover in Gray Granite
1COVFUL-BSAND	1 Heated Well Cover in Bermuda Sand
1COVFUL-NSKY	1 Heated Well Cover in Night Sky

2-Pan Heated Well Cover *(Overall: 28" W x 22" D x 2" H)* **–**

2COVFUL-GGRAN	2 Heated Well Cover in Gray Granite
2COVFUL-BSAND	2 Heated Well Cover in Bermuda Sand
2COVFUL-NSKY	2 Heated Well Cover in Night Sky



1COVFUL-GGRAN
accessory

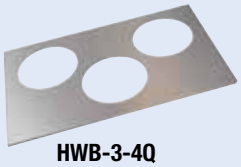
2COVFUL-GGRAN
accessory

ADDITIONAL ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER

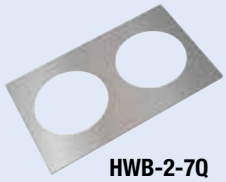
HEATED WELL COVER COMBINATIONS PER HWBI SERIES

Model Series	Using only: 1COVFUL	Model Series	Using both: 1COVFUL	Using both: 2COVFUL
HWBI-1	1	**HWBI-1**	1	–
HWBI-2. -S2	2	**HWBI-2**	–	1
HWBI-3. -S3	3	**HWBI-3**	1	1
HWBI-4. -S4	4	**HWBI-4**	–	2
HWBI-5	5	**HWBI-5**	1	2
HWBI-6	6	**HWBI-6**	–	3

HWB-2-11Q



HWB-3-4Q



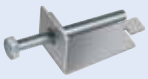
HWB-2-7Q

HWB-2-7Q
shown with two **7QT-PAN** and **7QT-LID-1**

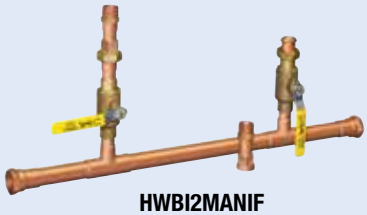
ADAPTERS – SUPPORT BARS

HWB-2-7Q	Adapter to convert warmer to hold two 7-Quart Inserts (HWBI and HWBI-S Modular Heated Wells only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Quart Inserts (HWBI and HWBI-S Modular Heated Wells only)
HWB-2-11Q	Adapter to convert warmer to hold two 11-Quart Inserts (HWBI43 Modular Heated Wells only)
HWBGM12BAR	12" Pan Support Bar for Drop-In Modular/Ganged Models
HWBGM20BAR	20" Pan Support Bar for Drop-In Modular/Ganged Models (not available for HWBI43 series)

Support Bars
Choose the appropriate kit for HWBI or HWB series



HWB-MNT-REC



HWBI2MANIF

BALLVALVE1INCH

GATEVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well Installation –

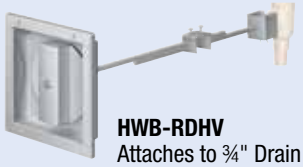
HWB-MNT-REC	Kit allows mounting to thick, non-combustible countertops - 8 Brackets

External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

HWBI2MANIF	2-Pan Accessory
HWBI3MANIF	3-Pan Accessory
HWBI4MANIF	4-Pan Accessory
HWBI5MANIF	5-Pan Accessory
HWBI6MANIF	6-Pan Accessory

Necessary at your Well Installation –

BALLVALVE3/4	High Temperature ¾" NPT Ball Valve for units with Individual Drain(s) and no Manifold
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain
GATEVALVE3/4IN	High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold
GATEVALVE1INCH	High Temperature 1" NPT Gate Valve for units with Manifold Drain
HWB-RDHV	Heated Well Remote Handle for ¾" Drains only and includes a Ball Valve



HWB-RDHV
Attaches to ¾" Drain and includes a Ball Valve

Individual Built-In Heated Wells Ordering Instructions

Please specify the following with each order:

1. **Desired Voltage:** 120, 208 or 240V
2. **Base Size of Heated Well:**
   A. Rectangular:
   Full (12" x 20") or 4/3 (12" x 27")
   B. Round:
   4-quart, 7-quart or 11-quart
3. **Drain** (with or without)
4. **Auto-fill** (with or without)
5. **Insulated or Uninsulated**

Insulated Well Construction
Full-size models are available with insulation for energy savings

6. **Mounting Style:**
   A. Top Mounted
   B. Bottom Mounted (rectangular full-size units only)
7. **Wattage:**
   A. High watt
   B. Standard watt
   C. Low watt (120V only)
   NOTE: Round Heated Wells are only available in standard and high watt configurations (4-quart available in standard watt only)
8. **Agency:**
   A. UL and C-UL
   B. UR (UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])
   C. C-UR (C-UL Recognized – Conduit and Control Enclosure not included [fabricators will need to obtain UL approvals])
   D. UL-EPH (sanitary listing)

CONTROL BOXES, COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49

HWBIB-FULD with accessory food pan

Thicker gauge steel construction means Hatco Heated Wells will last longer under the rigorous wear and tear of the foodservice industry

HWBI-FULD with accessory food pan

Insulated well cavities ensure energy efficiency

HWB-FULD with accessory food pan (single unit holding 3 third-size pans unit depth is 21¾")

HWB-43D with accessory food pans (single unit holding 4 third-size pans – unit depth is 28⅝")

Easy to access the heating elements, if it ever becomes necessary to change them

Top Mounted Heated Well: Unit is mounted through the top surface of a sheet metal counter and secured with turn tabs (unit and food pan edge visible)

Bottom Mounted Heated Well: Full-size (only) unit is mounted to the bottom surface of a sheet metal counter and secured with customer provided turned bends and fasteners (only food pan edge visible)

HWBI-11QTDA with accessory food pan

HWBI-7QTDA with accessory food pan

HWB-11QT with accessory food pan

HWB-7QT with accessory food pan

HWB-4QT with accessory food pan

H W B x x x - x D A

- Heated Well Built-In
- No Character = Standard Watt
  H = High Watt
  L = Low Wattage
- No Character = Uninsulated
  I = Insulated Top Mount
  IB = Insulated Bottom Mount
- RT = Thermostatic Control (UR Only)
  RN = Infinite Switch Control (UR Only)
- FUL = Full-Size Pan
  43 = 4/3-Size Pan
  4QT = Round 4-Liter Pan
  7QT = Round 7-Liter Pan
  11QT = Round 10-Liter Pan
- No Character = No Drain
  D = Drain Equipped
- No Character = No Auto-Fill
  A = Auto-Fill Equipped

Individual Built-In Heated Wells Ordering Instructions

Options for Individual Built-In Heated Wells

1. **Control Box:**
   - A. Standard (compact) Thermostatic Control Box with Lighted On/Off Rocker Switch and Decorative Bezel. Can be front mounted or back mounted, and used with or without the Decorative Bezel (not available for auto-fill)
   - B. Optional Larger (front mounted) Recessed Thermostatic Control Box with Lighted On/Off Rocker Switch and Angled Recessed Controls for easy readability (not available for auto-fill)
   - C. Optional WM Control Assembly available that will replace most existing controls (not for auto-fill or Insulated Round Wells)
   - D. Optional ITC Control (not available for auto-fill, 4-quart Round Wells, Insulated Round Wells or low watt configurations)
   - E. Standard Control for auto-fill models only
2. **Control Type:**
   - A. Thermostatic
   - B. Infinite

   NOTE: Infinite controls are only available on UR units
3. **Leads –** Extended high temp lead wire, per foot (1 foot standard)
4. **Thermostat** with 6' Capillary (3' standard)
5. **Corners**
   - A. Standard (Rounded)
   - B. Square Corners

Accessories for Individual Built-In Heated Wells

1. **Mounting Kits** for combustible countertops (individual drop-in top mount units only)
2. **Pan Support Bars:** 12" or 20"
3. **Adapters** to convert rectangular full-size units to hold 4- or 7-quart round pans, or 4/3-size units to hold 11-quart round pans
4. **Stainless Steel Pans:**
   - A. Third-size at 2½" deep (12¾"W x 6⅞"D x 2½"H)
   - B. Half-size at 2½" deep (12¾"W x 10⅜"D x 2½"H)
   - C. Full-size at 2½" deep (12¾"W x 20¾"D x 2½"H)
   - D. Full-size at 4" deep (12¾"W x 20¾"D x 4"H)
   - E. Full-size at 6" deep (12¾"W x 20¾"D x 6"H)

CONTROLS FOR UL and C-UL MODELS

STANDARD CONTROLS

Standard Thermostatic Control with bezel

STANDARD CONTROL AUTO-FILL

Standard Control (only for auto-fill)

OPTIONAL CONTROLS

WM Control Assembly (not for auto-fill or Insulated Round Wells)

ITC Control (Not available for 4-quart Round Wells, low watt configurations, auto-fill or Insulated Rounds Wells)

Larger Recessed Thermostatic Control

CONTROL CUTOUT DIMENSIONS

Control Box	Width	Height
Standard Thermostatic (with bezel)	3¼"	3¾"
Optional WM Control Assembly	4¾"	5"
Optional Larger Recessed Thermostatic	5⅞"	6⅜"
Optional ITC	5⅞"	6⅜"
Standard Control for Auto-fill	10⅛"	4¾"

FABRICATOR CONTROLS ONLY – UR and C-UR Components

"RT" added to model number indicates unit with thermostatic control, lit rocker switch and 36" capillary

"RN" added to model number indicates unit with infinite switch control, pilot light and 36" leads

CONTROL CUTOUT DIMENSIONS

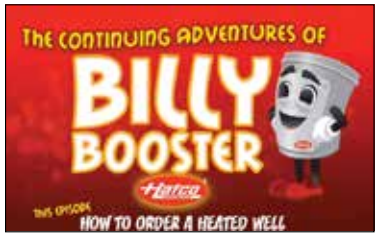
Control	Width	Height
Thermostatic	2⅛"	3⅜"
Infinite	2⅛"	3⅜"

5. **Valve**
   - A. ¾" NPT Ball Valve for unit with Drain
   - B. ¾" NPT Gate Valve for unit with Drain
6. **Remote Handle** for ¾" Drains only and includes a Ball Valve

ACCESSORIES – PAGES 58-59

How to Order a Hatco® Heated Well in Video

Hatco has given you a variety of simple and easy ways to order your well. You can read the Ordering Instructions here or watch a video "How to Order a Hatco® Heated Well." Go to hatcocorp.com and click on the Video Library. While you are there, watch the "Hatco® Refrigerated Wells" video as well.



COMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL ,-FULD, FULDA	14"	14¼"	22"	22¼"
HWBI-FUL, -FULD, FULDA	14"	14¼"	22"	22¼"
HWB-, HWBI-43	14"	14¼"	29"	29¼"
HWB-, HWBI-4QT	9"	9¼"	9"	9¼"
HWB-, HWBI-7QT	11"	11¼"	11"	11¼"
HWB-, HWBI-11QT	13"	13¼"	13"	13¼"

NON-COMBUSTIBLE COUNTERTOP CUTOUTS – BUILT-IN AND DROP-IN HEATED WELLS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HWB-FUL, -FULD	12⅝"	12 15/16"	20⅝"	20 15/16"
HWB-FULDA	12⅝"	12 15/16"	20⅝"	20 15/16"
HWBI-FUL, -FULD	12¾"	12 15/16"	20¾"	20 15/16"
HWBI-FULDA©	12¾"	12 15/16"	20⅞"	20 15/16"
HWBIB-FUL©, -FULDA©	12 1/32"	12 1/32"	20 1/32"	20 1/32"
HWB-, HWBI-43	12 11/16"	12 15/16"	27 11/16"	28"
HWB-4QT,	7⅛" Dia.	7 9/16" Dia.	—	—
HWB-7QT	9⅛" Dia.	9 9/16" Dia.	—	—
HWB-11QT	11⅛" Dia.	11 9/16" Dia.	—	—
HWBI-4QT,	7⅜" Dia.	7⅜" Dia.	—	—
HWBI-7QT	9 9/16" Dia.	9 9/16" Dia.	—	—
HWBI-11QT	11⅜" Dia.	11⅜" Dia.	—	—

© Must be flanged.

Built-In Full-Size Heated Wells – UL and C-UL Models

Hatco Built-In Heated Wells hold heated foods at safe-serving temperatures. Compared to other models, Hatco units offer a larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular full-size only in top or bottom mount, insulated or uninsulated
- Low (120V only), standard and high watt
- Available with or without a drain (easy to clean with a larger drain and a flat screen)
- Easy access design allows for quick element or thermostat change
- Available with optional square corners in lieu of standard round corners
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert full-size wells to hold round pans

Control Options

– See page 49

HWB-FULD with accessory food pan

HWBI-FULD with accessory food pan

HWBIB-FULD with accessory food pan

BUILT-IN FULL-SIZE RECTANGULAR UL AND C-UL WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBL-FUL	Uninsulated Top or Bottom Mount	13 1/16" x 21 3/4" x 9 3/8"	120	750	22 lbs.
HWBL-FULD	Uninsulated Top or Bottom Mount w/Drain	13 1/16" x 21 3/4" x 9 3/8"	120	750	22 lbs.
HWBL-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	13 1/16" x 21 3/4" x 9 7/16"	120	765	21 lbs.
HWBLI-FUL	Insulated Top or Bottom Mount	13 1/16" x 21 3/4" x 10 5/16"	120	750	30 lbs.
HWBLI-FULD	Insulated Top or Bottom Mount w/Drain	13 1/16" x 21 3/4" x 10 5/16"	120	750	26 lbs.
HWBLI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	13 1/16" x 21 3/4" x 10 3/8"	120	765	30 lbs.
HWBLIB-FUL	Insulated Bottom Mount Only	13 7/8" x 22 1/8" x 10 5/16"	120	750	30 lbs.
HWBLIB-FULD	Insulated Bottom Mount Only w/Drain	13 7/8" x 22 1/8" x 10 5/16"	120	750	29 lbs.
HWBLIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	13 7/8" x 22 1/8" x 10 5/16"	120	765	35 lbs.
Standard Watt					
HWB-FUL	Uninsulated Top or Bottom Mount	13 1/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1200	22 lbs.
HWB-FULD	Uninsulated Top or Bottom Mount w/Drain	13 1/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1200	22 lbs.
HWB-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	13 1/16" x 21 3/4" x 9 7/16"	120, 208 or 240	1215	31 lbs.
HWBI-FUL	Insulated Top or Bottom Mount	13 1/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1200	26 lbs.
HWBI-FULD	Insulated Top or Bottom Mount w/Drain	13 1/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1200	25 lbs.
HWBI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	13 1/16" x 21 3/4" x 10 3/8"	120, 208 or 240	1215	30 lbs.
HWBIB-FUL	Insulated Bottom Mount Only	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1200	28 lbs.
HWBIB-FULD	Insulated Bottom Mount Only w/Drain	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1200	28 lbs.
HWBIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1215	35 lbs.
High Watt					
HWBH-FUL	Uninsulated Top or Bottom Mount	13 1/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1650	22 lbs.
HWBH-FULD	Uninsulated Top or Bottom Mount w/Drain	13 1/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1650	22 lbs.
HWBH-FULDA	Uninsulated Top or Bottom Mount w/Drain, Auto-fill	13 1/16" x 21 3/4" x 9 7/16"	120, 208 or 240	1665	26 lbs.
HWBHI-FUL	Insulated Top or Bottom Mount	13 1/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1650	26 lbs.
HWBHI-FULD	Insulated Top or Bottom Mount w/Drain	13 1/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1650	31 lbs.
HWBHI-FULDA	Insulated Top Mount Only w/Drain, Auto-fill	13 1/16" x 21 3/4" x 10 3/8"	120, 208 or 240	1665	30 lbs.
HWBHIB-FUL	Insulated Bottom Mount Only	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1650	30 lbs.
HWBHIB-FULD	Insulated Bottom Mount Only w/Drain	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1650	30 lbs.
HWBHIB-FULDA	Insulated Bottom Mount Only w/Drain, Auto-fill	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1665	35 lbs.

All Built-In Full-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation (top mounted only), 3' conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.

H W B x x - x D A

- H W B — Heated Well Built-In
- x x — No Character = Standard Wattage; H = High Wattage; L = Low Wattage
- x — No Character = Uninsulated; I = Insulated Top Mount; IB = Insulated Bottom Mount
- D — No Character = No Drain; D = Drain Equipped
- A — No Character = No Auto-Fill; A = Auto-Fill Equipped

FUL = Full-Size Pan

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
OPTIONS – PAGE 51
ACCESSORIES – PAGES 58-59

HWBL-43D and **HWBLI-FULD** with accessory food pans (shown with **GR2AHL** with standard *Designer* non-adjustable stands and optional *Designer* Black and sneeze guards)

Standard Thermostatic Control with control box bezel in optional *Designer* Warm Red

HWB-ITC – Optional control (not available for auto-fill, units without a drain, or low watt configurations) shown in optional control box bezel in *Designer* White Granite

OPTIONS *(available at time of purchase only)*

Designer Colors for Flush Mount Control Box Bezel, not available for Auto-fill or HWB-FUL
Non-standard colors are non-returnable – Stainless Steel is standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWB-CORD	HWB-FUL with Cord Standard (Shown below) (Not available for auto-fill models, low watt models available in 120V only)
HWBI-CORD	HWBI-FUL with Cord Standard (Shown below) All models except Insulated Top Mount with auto-fill, low watt models are available in 120V only)
HWBIB-BRKT	Mounting Bracket for Insulated Bottom Mount (HWBIB series)
HWB-SQUARE	Square Pan Corners (In lieu of standard round pan corners)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary, (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control Box (not available for auto-fill)
HWB-ITC	ITC Control with Large Control Box (not available for auto-fill, units without a drain or low watt configurations)
WM Assembly	Control Assembly Replacement (not available for auto-fill models)

ACCESSORIES – PAGE 58-59
COLORS AND FINISHES – INSIDE BACK COVER

HWB-FUL with optional **HWB-CORD**

HWBIB-FULD with optional **HWBI-CORD** and accessory food pan

Square Corner

Standard Corner

HWB-FUL with optional **HWB-TSTAT** Thermostat with 6' capillary (Not available for auto-fill)

Drop-In 4/3-Size Heated Wells – UL and C-UL Models

Convenient 4/3-Size Wells hold heated foods at safe-serving temperatures. Like the full-size models, Hatco units offer a larger drain with a flat drain screen, more consistent holding temperatures, heavier stainless steel construction, easier-to-service design for quick change of components and a remote thermostat with separate power switch.

- Rectangular 4/3-size wells
- Low (120V only), standard and high watt
- Available with or without a drain (easy to clean with larger drain and flat screen)
- Easy access design allows for quick element or thermostat change
- Accessory mounting kits for combustible countertops available
- Accessory adapters to convert 4/3-size wells to hold round pans available

Control Options

– See page 49

HWB-43D with accessory food pans (single unit holding 4 third-size pans)

HWBI-43D with accessory food pans (single unit holding 4 third-size pans)

DROP-IN 4/3-SIZE RECTANGULAR UL AND C-UL WELLS

Model	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBL-43	Uninsulated	13⅝" x 28⅝" x 9⅞16"	120	750	35 lbs.
HWBL-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅞16"	120	750	24 lbs.
HWBL-43DA	Uninsulated w/Drain, Auto-fill	13⅝" x 28⅝" x 9⅞16"	120	765	36 lbs.
HWBLI-43	Insulated	13⅝" x 28⅝" x 10⅝16"	120	750	33 lbs.
HWBLI-43D	Insulated w/Drain	13⅝" x 28⅝" x 10⅝16"	120	750	31 lbs.
Standard Watt					
HWB-43	Uninsulated	13⅝" x 28⅝" x 9⅞16"	120, 208 or 240	1200	24 lbs.
HWB-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅞16"	120, 208 or 240	1200	24 lbs.
HWB-43DA	Uninsulated w/Drain, Auto-fill	13⅝" x 28⅝" x 9⅞16"	120, 208 or 240	1215	27 lbs.
HWBI-43	Insulated	13⅝" x 28⅝" x 10⅝16"	120, 208 or 240	1200	30 lbs.
HWBI-43D	Insulated w/Drain	13⅝" x 28⅝" x 10⅝16"	120, 208 or 240	1200	31 lbs.
High Watt					
HWBH-43	Uninsulated	13⅝" x 28⅝" x 9⅞16"	120, 208 or 240	1650	24 lbs.
HWBH-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅞16"	120, 208 or 240	1650	24 lbs.
HWBH-43DA	Uninsulated w/Drain, Auto-fill	13⅝" x 28⅝" x 9⅞16"	120, 208 or 240	1665	30 lbs.
HWBHI-43	Insulated	13⅝" x 28⅝" x 10⅝16"	120, 208 or 240	1650	30 lbs.
HWBHI-43D	Insulated w/Drain	13⅝" x 28⅝" x 10⅝16"	120, 208 or 240	1650	30 lbs.

All Drop-In 4/3-Size Rectangular Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 3' conduits between the control and well (except auto-fill unit) and a remote thermostat with lighted power switch.

OPTIONS *(available at time of purchase only)*

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWB-AFL	Models HWB, HWBH, HWBL-43DA only - Left water fill hole (front is standard)
HWB-AFR	Models HWB, HWBH, HWBL-43DA only - Right water fill hole (front is standard)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control Box (not available for auto-fill)
WM Assembly	Control Assembly Replacement (not available for auto-fill models)
HWB-ITC	ITC Control with Large Control Box (not available for auto-fill, units without a drain or low watt configurations)

Designer Colors (Control Box Bezel) – Not available for Auto-fill – Non-standard colors are non-returnable – Stainless Steel is standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Watt; H = High Watt; L = Low Watt
- No Character = Uninsulated; I = Insulated Top Mount
- 43 = 4/3-Size Pan
- No Character = No Drain; D = Drain Equipped
- No Character = No Auto-Fill; A = Auto-Fill Equipped

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER

Drop-In Round Uninsulated Heated Wells – UL And C-UL Models

Keeping hot food at safe-serving temperatures is critical to any foodservice operation – and Hatco has the Heated Wells to meet the demands of any serving application. Thermostatic controls monitor and regulate the temperature of the well for more accurate heat and energy savings. Hatco controls feature a separate On/Off switch, which allows a previously determined setting to be maintained.

- 4-, 7- and 11-quart Round Wells
- Standard or high watt (4-quart standard watt only)
- With or without drain
- EZ locking hardware for easy top mount installation
- Accessory mounting kits for combustible countertops available

HWB-7QT with accessory food pan

HWB-11QT with accessory food pan

HWB-4QT with accessory food pan

Control Options

- Standard (compact) thermostatic control box with lighted On/Off rocker switch and decorative bezel. Can be front mounted or back mounted, and used with or without the decorative bezel
- Optional larger (front mounted) recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability
- Optional WM control assembly available to replace most existing controls on a customer's Drop-In Heated Well unit for easier reading
- Optional ITC control with large control box available for easier reading on 7- or 11-quart standard or high watt configurations

Optional larger recessed thermostatic control

Standard thermostatic control with bezel

WM control assembly

Optional ITC control – (not for 4-quart Round Wells or units without drains) shown in optional control box bezel in *Designer* White Granite

DROP-IN ROUND UL AND C-UL WELLS – UNINSULATED

Model	Description	Dimensions Dia. x H	Watts 120V	208V	240V	Approx. Ship Weight
4-Quart – Standard Watt						
HWB-4QT	Top Mount	8⅜" x 10⅝"	500	536	600	11 lbs.
HWB-4QTD	Top Mount w/Drain	8⅜" x 10⅝"	500	536	600	10 lbs.
7-Quart – Standard Watt						
HWB-7QT	Top Mount	10 5/16" x 9⅝"	500	536	600	12 lbs.
HWB-7QTD	Top Mount w/Drain	10 5/16" x 9⅝"	500	536	600	12 lbs.
7-Quart – High Watt						
HWBH-7QT	Top Mount	10 5/16" x 9⅝"	800	715	800	12 lbs.
HWBH-7QTD	Top Mount w/Drain	10 5/16" x 9⅝"	800	715	800	12 lbs.
11-Quart – Standard Watt						
HWB-11QT	Top Mount	12 5/16 x 9⅝"	500	536	600	13 lbs.
HWB-11QTD	Top Mount w/Drain	12 5/16 x 9⅝"	500	536	600	14 lbs.
11-Quart – High Watt						
HWBH-11QT	Top Mount	12 5/16 x 9⅝"	800	715	800	13 lbs.
HWBH-11QTD	Top Mount w/Drain	12 5/16 x 9⅝"	800	715	800	13 lbs.

All Drop-In Round Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 3' conduits between the control and well and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWB-CORD	Optional cord available on models attached to control box in lieu of conduit and lead wire (120V only)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control Box (not available for auto-fill)
WM Assembly	Control Assembly Replacement
HWB-ITC	ITC Control with large Control Box for 7- and 11-Quart Drop-In Round Wells only

Designer Colors (Control Box Bezel) –
Non-standard colors are non-returnable –
Stainless Steel is standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

H W B x x - x D

- Heated Well Built-In
- No Character = Standard Watt; H = High Watt
- No Character = Uninsulated; I = Insulated
- No Character = No Drain; D = Drain Equipped
- 4QT = Round 4-Liter Pan; 7QT = Round 7-Liter Pan; 11QT = Round 10-Liter Pan

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59
COLORS AND FINISHES – INSIDE BACK COVER

Drop-In Round Insulated Heated Wells – UL And C-UL Models

Hatco Drop-In Round Insulated Heated Wells provide flexibility and quality, with many options to choose from. These units hold steam table food hot and fresh with self-adjusting thermostats that monitor the actual temperatures and control the heat only when needed.

- Available in insulated 4-, 7- and 10-liter Round Wells
- Standard or high watt (4-liter standard watt only)
- Controls feature a separate lighted ON/OFF rocker switch and temperature dial, allowing preset temperatures to be maintained
- Easy service access to heating elements and thermostats
- Mounting kits for combustible countertops available
- Auto-Fill models available in 7 and 10 liter round wells

Control Options

- Larger front-mounted recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls for easy readability

Larger recessed thermostatic control at no charge

HWBI-7QTDA with accessory food pan

HWBI-11QTDA with accessory food pan

DROP-IN ROUND UL AND C-UL WELLS – INSULATED

Model	Description	Dimensions Dia. x H	Watts 120V	208V	240V	Approx. Ship Weight
4-Liter (4-Quart) – Standard Watt						
HWBI-4QT	Top Mount	8⅜" x 10 11⁄16"	500	536	600	12 lbs.
HWBI-4QTD	Top Mount w/Drain	8⅜" x 10 11⁄16"	500	536	600	13 lbs.
7-Liter (7-Quart) – Standard Watt						
HWBI-7QT	Top Mount	10 5⁄16" x 9¾"	500	536	600	12 lbs.
HWBI-7QTD	Top Mount w/Drain	10 5⁄16" x 9¾"	500	536	600	15 lbs.
HWBI-7QTDA	Top Mount w/Drain, Auto-fill	10 5⁄16" x 9¾"	515	551	615	15 lbs.
7-Liter (7-Quart) – High Watt						
HWBHI-7QT	Top Mount	10 5⁄16" x 9¾"	800	715	800	13 lbs.
HWBHI-7QTD	Top Mount w/Drain	10 5⁄16" x 9¾"	800	715	800	15 lbs.
HWBHI-7QTDA	Top Mount w/Drain, Auto-fill	10 5⁄16" x 9¾"	815	730	815	19 lbs.
10-Liter (11-Quart) – Standard Watt						
HWBI-11QT	Top Mount	12 5⁄16" x 9¾"	500	536	600	16 lbs.
HWBI-11QTD	Top Mount w/Drain	12 5⁄16" x 9¾"	500	536	600	21 lbs.
HWBI-11QTDA	Top Mount w/Drain, Auto-fill	12 5⁄16" x 9¾"	515	551	615	23 lbs.
10-Liter (11-Quart) – High Watt						
HWBHI-11QT	Top Mount	12 5⁄16" x 9¾"	800	715	800	16 lbs.
HWBHI-11QTD	Top Mount w/Drain	12 5⁄16" x 9¾"	800	715	800	16 lbs.
HWBHI-11QTDA	Top Mount w/Drain, Auto-fill	12 5⁄16" x 9¾"	815	730	815	27 lbs.

All Drop-In Round Insulated Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation, 3' conduit and a remote thermostat with lighted power switch.

OPTIONS (available at time of purchase only)

HWB-LEAD	Power Supply Lead Wire (Lead Wire only – Conduit not included)
HWBI-CORD	Optional cord available on models attached to control box in lieu of conduit and lead wire (120V only)
Control Options –	
HWB-TSTAT	Thermostat with 6' Capillary (in lieu of standard 3', not available for auto-fill)
HWB-RTC	Larger Recessed Thermostatic Control (not available for auto-fill)

H W B x x - x D A

- Heated Well Built-In
- No Character = Standard Watt / H = High Watt
- No Character = Uninsulated / I = Insulated
- No Character = No Auto-Fill / A = Auto-Fill Equipped
- No Character = No Drain / D = Drain Equipped
- 4QT = Round 4-Liter Pan
- 7QT = Round 7-Liter Pan
- 11QT = Round 10-Liter Pan

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
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Built-In Full-Size Heated Wells – UR and C-UR Components

Having the same great features as all of the Hatco Heated Wells, plus the added benefit of allowing fabricators the freedom to design their own steam tables, these units hold hot food products at safe-serving temperatures.

- Without conduit and control box enclosure
- Thermostatic or infinite controls available (infinite switch option not available on 120V high watt)
- With or without drains
- Low, standard and high watt models
- Available with optional square corners in lieu of standard round corners

NOTE: Fabricators will need to obtain UL approvals.

HWBRT-FULD with accessory food pan

Control Options

– See page 49

HWBIBRT-FULD with accessory food pan

HWBIRT-FULD with accessory food pan

BUILT-IN FULL-SIZE RECTANGULAR WELLS UR AND C-UR COMPONENTS

Model ■	Description	Dimensions (W x D x H)	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBLRT-FUL	Uninsulated Top or Bottom Mount	13 11/16" x 21 3/4" x 9 3/8"	120	750	21 lbs.
HWBLRT-FULD	Uninsulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 9 3/8"	120	750	20 lbs.
HWBLRN-FUL	Uninsulated Top or Bottom Mount	13 11/16" x 21 3/4" x 9 3/8"	120	750	19 lbs.
HWBLRN-FULD	Uninsulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 9 3/8"	120	750	20 lbs.
HWBLIRT-FUL	Insulated Top or Bottom Mount	13 11/16" x 21 3/4" x 10 5/16"	120	750	27 lbs.
HWBLIRT-FULD	Insulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 10 5/16"	120	750	19 lbs.
HWBLIBRT-FUL	Insulated Bottom Mount Only	13 7/8" x 22 1/8" x 10 5/16"	120	750	28 lbs.
HWBLIBRT-FULD	Insulated Bottom Mount Only w/Drain	13 7/8" x 22 1/8" x 10 5/16"	120	750	26 lbs.
Standard Watt					
HWBRT-FUL	Uninsulated Top or Bottom Mount	13 11/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1200	19 lbs.
HWBRT-FULD	Uninsulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1200	20 lbs.
HWBRN-FUL	Uninsulated Top or Bottom Mount	13 11/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1200	19 lbs.
HWBRN-FULD	Uninsulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1200	20 lbs.
HWBIRT-FUL	Insulated Top or Bottom Mount	13 11/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1200	24 lbs.
HWBIRT-FULD	Insulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1200	26 lbs.
HWBIBRT-FUL	Insulated Bottom Mount Only	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1200	26 lbs.
HWBIBRT-FULD	Insulated Bottom Mount Only w/Drain	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1200	26 lbs.
High Watt					
HWBHRT-FUL	Uninsulated Top or Bottom Mount	13 11/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1650	21 lbs.
HWBHRT-FULD	Uninsulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 9 3/8"	120, 208 or 240	1650	18 lbs.
HWBHRN-FUL	Uninsulated Top or Bottom Mount	13 11/16" x 21 3/4" x 9 3/8"	208 or 240	1650	21 lbs.
HWBHRN-FULD	Uninsulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 9 3/8"	208 or 240	1650	20 lbs.
HWBHIRT-FUL	Insulated Top or Bottom Mount	13 11/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1650	26 lbs.
HWBHIRT-FULD	Insulated Top or Bottom Mount w/Drain	13 11/16" x 21 3/4" x 10 5/16"	120, 208 or 240	1650	28 lbs.
HWBHIBRT-FUL	Insulated Bottom Mount Only	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1650	28 lbs.
HWBHIBRT-FULD	Insulated Bottom Mount Only w/Drain	13 7/8" x 22 1/8" x 10 5/16"	120, 208 or 240	1650	28 lbs.

■ "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
"RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Built-In Full-Size Rectangular UR and C-UR Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation (top mounted only).

Standard Corner

Square Corner

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR	Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)
HWB-SQUARE	Square Pan Corners (In lieu of standard round pan corners)
Control Options –	
HWB-TSTAT-UR	Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included)

H W B x x x - x D

- Heated Well Built-In
- No Character = Standard Wattage; H = High Wattage; L = Low Wattage
- No Character = Non-insulated; I = Insulated Top Mount; IB = Insulated Bottom Mount
- RT = Thermostatic Control (UR Only); RN = Infinite Switch Control (UR Only)
- FUL = Full-Size Pan
- No Character = No Drain; D = Drain Equipped

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59

Drop-In 4/3-Size Heated Wells – UR and C-UR Components

Having the same great features as all of the Hatco Heated Wells, plus the added benefit of allowing fabricators the freedom to design their own steam tables with UL recognized components, these units hold hot food products at safe-serving temperatures.

- Without conduit and control box enclosure
- Thermostatic or infinite controls available (infinite switch option not available on 120V high watt)
- With or without drains
- Low, standard and high watt models

HWBRT-43D with accessory food pans (single unit can hold 4 third-size pans)

Control Options

The UR and C-UR models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls – available with indicator light (infinite switch option not available on 120V high watt)

Thermostatic control

Infinite control

CONTROL CUTOUT DIMENSIONS

Control	Width	Height
Thermostatic	2⅛"	3⅜"
Infinite	2⅛"	3⅜"

NOTE: Fabricators will need to obtain UL approvals.

DROP-IN 4/3-SIZE RECTANGULAR WELLS UR AND C-UR COMPONENTS

Model ■	Description	Dimensions W x D x H	Voltage	Watts	Approx. Ship Weight
Low Watt					
HWBLRT-43	Uninsulated	13⅝" x 28⅝" x 9⅜"	120	750	30 lbs.
HWBLRT-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅜"	120	750	33 lbs.
HWBLRN-43	Uninsulated	13⅝" x 28⅝" x 9⅜"	120	750	21 lbs.
HWBLRN-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅜"	120	750	33 lbs.
Standard Watt					
HWBRT-43	Uninsulated	13⅝" x 28⅝" x 9⅜"	120, 208 or 240	1200	23 lbs.
HWBRT-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅜"	120, 208 or 240	1200	21 lbs.
HWBRN-43	Uninsulated	13⅝" x 28⅝" x 9⅜"	120, 208 or 240	1200	21 lbs.
HWBRN-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅜"	120, 208 or 240	1200	21 lbs.
High Watt					
HWBHRT-43	Uninsulated	13⅝" x 28⅝" x 9⅜"	120, 208 or 240	1650	30 lbs.
HWBHRT-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅜"	120, 208 or 240	1650	21 lbs.
HWBHRN-43	Uninsulated	13⅝" x 28⅝" x 9⅜"	208 or 240	1650	30 lbs.
HWBHRN-43D	Uninsulated w/Drain	13⅝" x 28⅝" x 9⅜"	208 or 240	1650	33 lbs.

■ "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
"RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Drop-In 4/3-Size Rectangular UR and C-UR Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation.

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR	Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)
Control Options –	
HWB-TSTAT-UR	Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included)

H W B x x - x D

- Heated Well Built-In
- No Character = Standard Wattage
- H = High Wattage
- L = Low Wattage
- No Character = No Drain
- D = Drain Equipped
- 43 = 4/3-Size Pan
- RT = Thermostatic Control (UR only)
- RN = Infinite Switch Control (UR only)

COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59

Drop-In Round Heated Wells – UR and C-UR Components

Ideal for the fabricator who wants to design a specific steam table layout. Easy to install, and easy to service, the Round Heated Wells come with control, size, drain and wattage choices.

- 4-, 7- and 11-quart Round Heated Wells
- Standard or high watt (4-quart standard watt only)
- With or without drain
- Thermostatic or infinite controls available
- Without conduit and control box enclosure

NOTE: Fabricators will need to obtain UL approvals.

HWBRT-7QT with accessory food pan (not included)

HWBRT-11QT with accessory food pan (not included)

HWBRT-4QT with accessory food pan (not included)

DROP-IN ROUND WELLS UR AND C-UR COMPONENTS – UNINSULATED

Model ■	Description	Dimensions Dia. x H	Watts 120V	208V	240V	Approx. Ship Weight
4-Quart – Standard Watt						
HWBRT-4QT	Top Mount	8⅜" x 10⅝"	500	536	600	9 lbs.
HWBRT-4QTD	Top Mount w/Drain	8⅜" x 10⅝"	500	536	600	9 lbs.
HWBRN-4QT	Top Mount	8⅜" x 10⅝"	500	536	600	6 lbs.
HWBRN-4QTD	Top Mount w/Drain	8⅜" x 10⅝"	500	536	600	10 lbs.
7-Quart – Standard Watt						
HWBRT-7QT	Top Mount	10 5⁄16" x 9⅝"	500	536	600	11 lbs.
HWBRT-7QTD	Top Mount w/Drain	10 5⁄16" x 9⅝"	500	536	600	11 lbs.
HWBRN-7QT	Top Mount	10 5⁄16" x 9⅝"	500	536	600	7 lbs.
HWBRN-7QTD	Top Mount w/Drain	10 5⁄16" x 9⅝"	500	536	600	10 lbs.
7-Quart – High Watt						
HWBHRT-7QT	Top Mount	10 5⁄16" x 9⅝"	800	715	800	11 lbs.
HWBHRT-7QTD	Top Mount w/Drain	10 5⁄16" x 9⅝"	800	715	800	9 lbs.
HWBHRN-7QT	Top Mount	10 5⁄16" x 9⅝"	800	715	800	7 lbs.
HWBHRN-7QTD	Top Mount w/Drain	10 5⁄16" x 9⅝"	800	715	800	13 lbs.
11-Quart – Standard Watt						
HWBRT-11QT	Top Mount	12 5⁄16" x 9⅝"	500	536	600	10 lbs.
HWBRT-11QTD	Top Mount w/Drain	12 5⁄16" x 9⅝"	500	536	600	11 lbs.
HWBRN-11QT	Top Mount	12 5⁄16" x 9⅝"	500	536	600	10 lbs.
HWBRN-11QTD	Top Mount w/Drain	12 5⁄16" x 9⅝"	500	536	600	11 lbs.
11-Quart – High Watt						
HWBHRT-11QT	Top Mount	12 5⁄16" x 9⅝"	800	715	800	15 lbs.
HWBHRT-11QTD	Top Mount w/Drain	12 5⁄16" x 9⅝"	800	715	800	11 lbs.
HWBHRN-11QT	Top Mount	12 5⁄16" x 9⅝"	800	715	800	10 lbs.
HWBHRN-11QTD	Top Mount w/Drain	12 5⁄16" x 9⅝"	800	715	800	13 lbs.

■ "RT" added to model name indicates unit with thermostat control, lit rocker switch and 36" capillary.
"RN" added to model name indicates unit with infinite switch control, pilot light and 36" leads.

All Drop-In Round UR and C-UR Heated Well Models Feature:
Voltage: Single phase.
Models Shipped with: EZ locking hardware for installation.

Control Options

The UR and C-UR models can have the following control choices:

- Thermostatic controls, which feature an On/Off switch with light
- Infinite controls – available with indicator light

Thermostatic control

Infinite control

CONTROL CUTOUT DIMENSIONS

Control	Width	Height
Thermostatic	2⅛"	3⅜"
Infinite	2⅛"	3⅜"

OPTIONS (available at time of purchase only), UR and C-UR COMPONENTS ONLY

HWB-LEAD-UR	Power Supply Lead Wire for "RN" Components (Lead Wire only – Conduit not included)
Control Options –	
HWB-TSTAT-UR	Thermostat with 6' Capillary for "RT" Components (in lieu of standard 3', Thermostat only – Conduit not included)

H W B x x - x D

- H W B – Heated Well Built-In
- x – No Character = Standard Wattage; H = High Wattage
- x – RT = Thermostatic Control (UR Only); RN = Infinite Switch Control (UR Only)
- x – No Character = No Drain; D = Drain Equipped
- x – 4QT = Round 4-Quart Pan; 7QT = Round 7-Quart Pan; 11QT = Round 11-Quart Pan

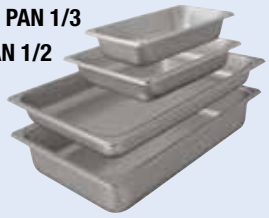
COUNTERTOP CUT-OUT DIMENSIONS – PAGE 49
ACCESSORIES – PAGES 58-59

Drop-In Hot/Cold Well and Heated Well Accessories

(available for purchase at any time)

FTB-2
with accessory
full-size
sheet pans

HWBI-2
with accessory
half and third-size
food pans



ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

PANS – LIDS – TRIVETS

ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅜"D x 2½"H
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H
HDW 6" PAN	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 6"H
4QT-PAN	4-Quart Round Pan
7QT-PAN	7-Quart Round Pan
11QT-PAN	11-Quart Round Pan
Notched Lid for Round Pans –	
4QT-LID-1	4-Quart Round, Notched, Solid Lid
7QT-LID-1	7-Quart Round, Notched, Solid Lid
11QT-LID-1	11-Quart Round, Notched, Solid Lid
Hinged Lid for Round Pans –	
4QT-LID	4-Quart Round, Hinged and Notched Lid
7QT-LID	7-Quart Round, Hinged and Notched Lid
11QT-LID	11-Quart Round, Hinged and Notched Lid
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 10³⁄₁₆"W x 7⅝"D
TRIVET SS	Full-Size – 10⅛"W x 18"D

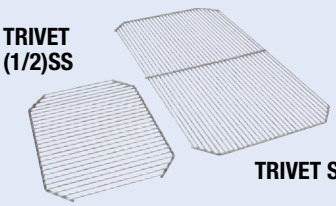
ADAPTERS, SUPPORT BARS, MOUNTING KITS, VALVES – PAGE 59

HDW 6" PAN

11QT-PAN
4QT-PAN
7QT-PAN

11QT-LID
4QT-LID
7QT-LID

11QT-LID-1
7QT-LID-1
4QT-LID-1

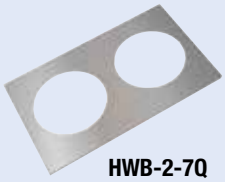


TRIVET (1/2)SS
TRIVET SS

Drop-In Hot/Cold Well and Heated Well Accessories

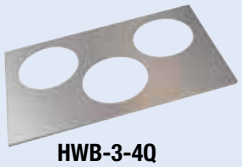
(available for purchase at any time)

HWB-2-7Q
shown with two
7QT-PAN and
7QT-LID-1



HWB-2-7Q

HWB-2-11Q

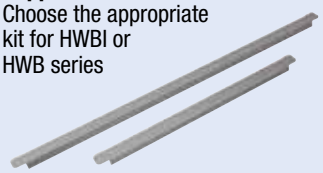


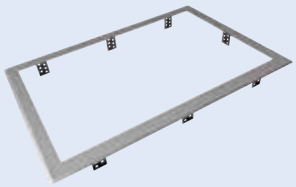
HWB-3-4Q

ADAPTERS – SUPPORT BARS

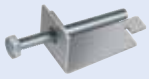
HWB-2-7Q	Adapter to convert warmer to hold two 7-Quart Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)
HWB-3-4Q	Adapter to convert warmer to hold three 4-Quart Inserts (HWB and HWBI Rectangular, HWBI and HWBI-S Modular Heated Wells only)
HWB-2-11Q	Adapter to convert warmer to hold two 11-Quart Inserts (HWB-43 Rectangular and HWBI43 Modular Heated Wells only)
HWB12BAR	12" Pan Support Bar for Built-In and Drop-In Heated Wells
HWB20BAR	20" Pan Support Bar for Built-In and Drop-In Heated Wells (not available for HWBI-43 series)
HWBGM12BAR	12" Pan Support Bar for Drop-In Modular/Ganged Models
HWBGM20BAR	20" Pan Support Bar for Drop-In Modular/Ganged Models (not available for HWBI43 series)

Support Bars
Choose the appropriate kit for HWBI or HWB series

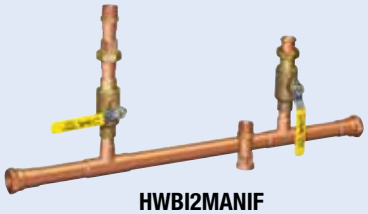




HWB-FUL-MNT
Choose the appropriate kit for HWB-FUL, HWB-43 or HWB-4Q, -7Q, -11Q series



HWB-MNT-REC or
HWB-MNT-RND



HWBI2MANIF

BALLVALVE1INCH

MOUNTING KITS – VALVES

Necessary at your Well Installation –

HWB-FUL-MNT	Mounting Kit for combustible countertops for HWB-FUL series only
HWB-43-MNT	Mounting Kit for combustible countertops for HWB-43 series only
HWB-4Q-MNT	Mounting Kit for combustible countertops for HWB-4Q series only
HWB-7Q-MNT	Mounting Kit for combustible countertops for HWB-7Q series only
HWB-11Q-MNT	Mounting Kit for combustible countertops for HWB-11Q series only
HWB-MNT-REC	Kit allows mounting to thick countertops - 8 Brackets (HWBI and HWB Rectangular Heated Wells, HWBI Modular Heated Wells only)
HWB-MNT-RND	Kit allows mounting to thick countertops - 4 Bracket (Round Heated Wells only)

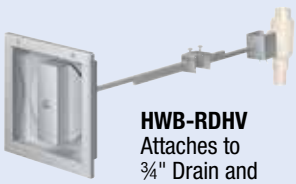
External Manifold includes Individual Ball Valve for each Well (HWBI only, not available for the Slim models) –

HWBI2MANIF	2-Pan Accessory
HWBI3MANIF	3-Pan Accessory
HWBI4MANIF	4-Pan Accessory
HWBI5MANIF	5-Pan Accessory
HWBI6MANIF	6-Pan Accessory

GATEVALVE1INCH

Necessary at your Well Installation –

BALLVALVE3/4	High Temperature ¾" NPT Ball Valve for units with Individual Drain(s) and no Manifold
BALLVALVE1INCH	High Temperature 1" NPT Ball Valve for units with Manifold Drain (Ganged Heated Wells only)
GATEVALVE3/4IN	High Temperature ¾" NPT Gate Valve for units with Individual Drain(s) and no Manifold
GATEVALVE1INCH	High Temperature 1" NPT Gate Valve for units with Manifold Drain (Ganged Heated Wells only)
HWB-RDHV	Heated Well Remote Handle for ¾" Drains only and includes a Ball Valve



HWB-RDHV
Attaches to ¾" Drain and includes a Ball Valve

Decorative Lamps & Display Lights

Cafeterias • Convenience Stores
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions

DL-1100-SR in Clear Brushed Metal
Gloss finish *pg. 63-66*

DL-400-SN in Glossy Gray
Gloss finish *pg. 63-66*

DL-400-STR in Glossy Gray
Gloss finish *pg. 63-66*

DL-500-SR in Bright Brass
Plated finish *pg. 63-66*

DL-700-RL in Glossy Gray Gloss finish
(sneeze guards not available) *pg. 63-66*

DL-725-STR in Bright Nickel
Plated finish *pg. 63-66*

DL-750-STR in Bright Nickel
Plated finish *pg. 63-66*

HL5-60 in Standard Clear Anodized finish
(sneeze guards not available) *pg. 68*

ORDERING INSTRUCTIONS

Luminaire lamps are for lighting only. LUMINAIRE option must be specified when lamps are utilized for decorative purposes only (no heating). This option is not field convertible. Maximum 100 watts.

CLEARANCE REQUIREMENTS

NOTE: Install Standard Watt (120V bulb, 250W) no closer than 3" from a sidewall and no closer than 16" above a combustible surface, or no closer than 5" to a non-combustible surface.

NOTE: Install HIGH WATT (120V, 375W bulb) no closer than 3" from a sidewall and no closer than 27" above a combustible surface, or no closer than 17" to a non-combustible surface.

NOTE: Multiple installation of Decorative Lamps must have a minimum clearance of 12" on center of shade between each unit.

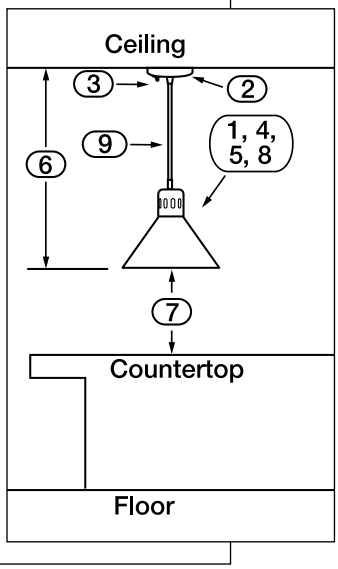
(From left to right) **DL-2300-ASN, -2200-SU, -2100-SR, -1800-RL, -2400-SU, -1600-RCL and -1700-ASU**

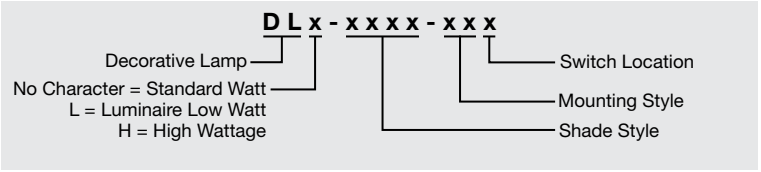
Specify the following information with your order:

1. **Electrical:** Voltage 120V and Wattage 100 (Luminaire), 250 (Standard) or 375 (High)
2. **Mounting Style Code:** AS, AST, RC, RCT, R, RT, S, ST◘
3. **Switch Location Code:** Lower (L), None (N), Remote (R) or Upper (U). DLH models must have remote switch or none
4. **Shade Style Code:** -400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1400, -1500, -1600, -1700, -1800, -2100, -2200, -2300, -2400
5. **Shade and Canopy Colors:**
   Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red➠ **(lampshade only)**, Brilliant Blue* **(lampshade only)**, Clear Coat Brushed Metal➠ **(lampshade only)**, Bright Brass➠, Bright Nickel➠, Bright Copper➠, Antique Nickel➠, Antique Brass➠, Antique Bronze➠
6. **Overall Unit Length:** For C, CT, S, ST or AS, AST Mounts, from ceiling to bottom of warmer lamp shade
7. **Clearance:** From bulb to surface (see **NOTE** Clearance Requirements above)
8. **Accessory Bulb Color/Coating:**
   40W Clear Coated (Luminaire only)
   250W Clear Uncoated, Clear Coated, Red Uncoated or Red Coated
   375W Clear Uncoated, Clear Coated
9. **Optional Cord/Track Color:** Black (standard), White (optional)

➠ *Special process required and extended lead times, see page 65 for additional charge. Specify your appropriate accessories with your order.*

◘ *Mounting Style availability dependent on Shade Style type. See pages 63 & 64 for details.*





Decorative Lamps/ Luminaires

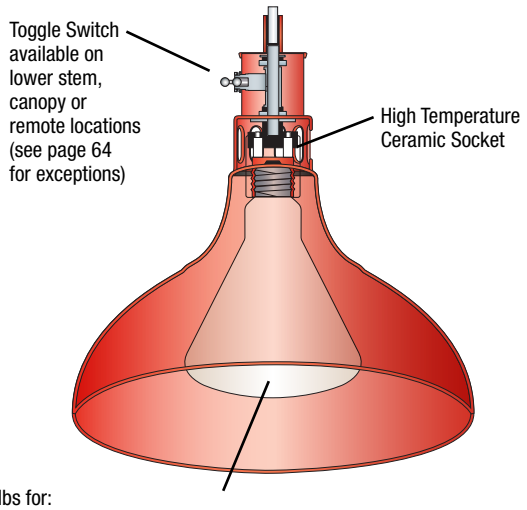
Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for any location, the range of lights are available with a selection of personalized choices: shade styles, colors, switch locations and mounting arrangements. Configurations for lighting (Luminaire), as well as foodwarming, are available.

NOTE: Decorative Lamps and Luminaires are non-returnable.

- Decorative Lamps and Luminaires available in nineteen shade styles
- Ten different mounting arrangements to choose from
- Seven *Designer* colors, seven Gloss finishes and six Plated finishes available
- Four power switch options:
  - Upper (on canopy)
  - Lower (at stem)
  - Remote
  - None
- Low, standard and high watt bulbs available
- Available for food holding and display or lighting only applications

Rigid and Adjustable Stem Mounts in unit color (except for Gloss finishes Radiant Red, Brilliant Blue and Clear Brushed Metal)

Black or white cord options available. Various cord lengths available, starting at 17", while retractable can vary



Bulbs for:
40W clear, coated (Luminaire only or DLL models)
250W (DL models) or 375W (DLH models) in clear, coated or uncoated
250W (DL models) red, uncoated or coated

Build A Decorative Lamp

Hatco has given you a variety of simple and easy ways to "Build Your Decorative Lamp." You can go online or quickly do the work tables of "How to Build Your Lamp" on pages 63 through 66.

- GO online at:

www.hatcocorp.com and click on "Product Configurators" than "Build a Lamp" in the header. *(Download a PDF of your lamp configuration in color and a Hatco List Price Quote)*

- OR follow the six steps in the Hatco Price List (next four pages) to build your Hatco model code. Then look at the following page for the accessories, like a bulb or track, to easily complete your total order.

Hatco Website shown, click on "Product Configurators" then "Build A Lamp" in the header to configure your choices

Now you can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit www.hatcocorp.com Click on "Build a Lamp"

HOW TO BUILD A LAMP

DLH-775-CR

- DLH — Decorative Lamp
- 775 — High Wattage / Shade Style
- C — Switch Type/Location
- R — Mounting Style

Specify the following options when ordering:

1	Electrical	DLH	(High Watt - 375 watt max)
2	Mounting Style	C	(Cord Mount)
3	Switch Location	R	(Remote Switch Location)
4	Shade Style	-775	(See Shade Style on page 65)
	Shade Color	BBRASS	(Bright Brass Plated Finish)
6	Overall Length	80"	(Overall Length) - Only C mounts & over 72"

(Specify to the nearest inch – CL, CU, CT, ASL, ASU, SL, SU, ST mounts only).
Information indicated in red are items that the customer must enter.
Bulbs are not included.

Build A Decorative Lamp Configurator Worksheet

Complete the six steps on this worksheet to configure your Hatco model code. In order to get exactly what you need in the least amount of time, have this handy when ordering your Hatco Decorative Lamp.

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 1 AND 2
(To determine your model code, pick all your options - bulb not included)

STEP 1: ELECTRICAL

Voltage 120

Wattage –

DLL-	Luminaire	100 watt max
DL-	Standard	250 watt max
DLH-	High Watt	375 watt max

STEP 2: MOUNTING STYLE

Mounting Style –

C⊗	Cord (specify Cord Color)
CT✱⊗	Cord Mount to Track Adapter (specify Cord and Track Color)
R⊗	Coiled Retractable Mount (specify Cord Color)
NEW **RC**⊗	Retractable Cord (specify Cord Color)
RT✱⊗	Coiled Retractable Mount to Track Adapter (specify Cord and Track Color)
NEW **RCT**✱⊗	Retractable Cord Mount to Track Adapter (specify Cord and Track Color)
S⊘	Stem

⊘ Not available with a lower switch for DL-2100, -2200, -2300 or -2400
⊗ Not available for DL-2100, -2200, -2300 or -2400

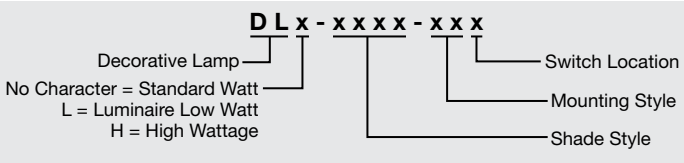
✱ **NOTE:** *Lamp shade diameter and wattage may limit number of lamps per track. To ensure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).*

MOUNTING STYLES		SPECIFY:	Shade Height 8½" H	Shade Height 10½" H
CORD	**C Mount**⊗ Cord Mount to canopy.	Overall Length	17" to any length	19" to any length
CORD	**CT Mount**✱⊗ Cord Mount to track adapter.	Overall Length	17" to any length	19" to any length
RETRACTABLE CORD	**R Mount**⊗ Coiled Retractable Cord Mount.	Overall Length	31" to 69½"	33" to 71½"
RETRACTABLE CORD	NEW **RC Mount**⊗ Retractable Cord Mount.	Overall Length	24" to 72"	27" to 75"
RETRACTABLE CORD	**RT Mount**✱⊗ Coiled Retractable Cord Mount to track adapter.	Overall Length	33⅜" to 71⅞"	35⅜" to 73⅞"
RETRACTABLE CORD	NEW **RCT Mount**✱⊗ Retractable Cord Mount to track adapter.	Overall Length	27" to 75"	29" to 77"
STEM	**S Mount**⊘ Rigid Stem Mount to canopy.	Overall Length	14" to 71"	16" to 73"

NEW

DL-1600-RCL shown with Retractable Cord Mount

DL-1800-RL shown with Coiled Retractable Cord Mount



NOTE: Decorative Lamps and Luminaires are non-returnable.

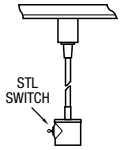
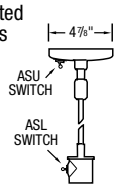
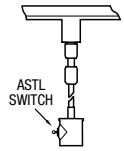
Go to next page to Continue Step 2 (Stem and Adjustable Stem Mounts) and for Step 3.

Build A Decorative Lamp Configurator Worksheet

Continued from page 63

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 2 AND 3
(To determine your model code, pick all your options - bulb not included)

Visit www.hatcocorp.com
Click on "Build a Lamp"

MOUNTING STYLES				
Review Switch Locations below in Step 3 to determine your appropriate model code.		SPECIFY:	Shade Height 8½" H	Shade Height 10½" H
STEM	**ST Mount**✖⊘ Rigid Stem Mount to track adapter. 	Overall Length	17" to 71"	19" to 73"
ADJUSTABLE	**AS Mount**⊘ At install only, limited height adjustments with Rigid Stem Mount to canopy. 	Adjustable Overall Length (at install only)	**ASU, ASR, ASN** 14" to 16" 16" to 19½" 20" to 27" 27" to 42" 42" to 72"	**ASU, ASR, ASN** 16" to 18" 18" to 21½" 22" to 29" 29" to 44" 44" to 74"
			ASL 16" to 17" 18" to 22" 22" to 28" 29" to 43" 44" to 73"	**ASL** 18" to 19" 20" to 24" 24" to 30" 31" to 45" 46" to 75"
	AST Mount✖⊘ At install only, limited height adjustments with Rigid Stem Mount to track adapter. 		**ASTR, ASTN** 16" to 18" 18" to 21" 22" to 29" 30" to 44" 45" to 74"	**ASTR, ASTN** 18" to 20" 20" to 23" 24" to 31" 32" to 46" 47" to 76"
			ASTL 18" to 19" 20" to 23" 24" to 31" 31" to 45" 46" to 75"	**ASTL** 20" to 21" 22" to 25" 26" to 33" 33" to 47" 48" to 77"

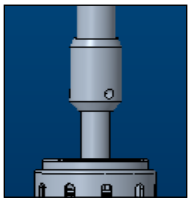
STEP 2: MOUNTING STYLE – continued

Mounting Style –

ST✖⊘	Stem to Track Adapter
AS⊘	Adjustable Stem Mount (Limited height adjustment at install only, mount with rigid stem mount to canopy)
AST✖⊘	Adjustable Stem Track Mount (Limited height adjustment at install only, mount with rigid stem mount to track adapter)

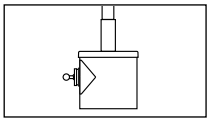
⊘ Not available with a lower switch for DL-2100, -2200, -2300 or -2400

✖ **NOTE:** *Lamp shade diameter and wattage may limit number of lamps per track. To ensure warranty coverage, do not install track systems in damp or wet locations (including above steam tables).*

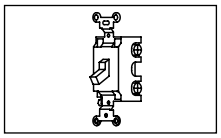


Aluminum Plated Coupler provides a high strength hold for the Adjustable Stem Mount

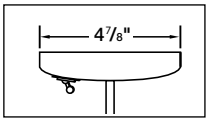
SWITCH LOCATIONS



L - Lower Switch
Not available on:
- **DLH** (high watt models)
- Not available for DL-2100, -2200, -2300 or -2400.



R - Remote Switch
- Accommodates 16 amps
- Up to seven 250W lamps, or five 375W lamps maximum per remote switch



U - Upper Switch
Not available on:
- **DLH** (high watt models)
- **R, RC Mounts**
- Track mounts **(CT, RT, RCT, ST, AST)**

STEP 3: SWITCH LOCATION

Switch Location –

L	**Lower** (not available on high watt models)
N	**None**
R	**Remote**
U	**Upper** (not available on high watt models)

Go to next page for Steps 4 and Steps 5.

D L x - x x x x - x x x

- Decorative Lamp
- No Character = Standard Watt
  L = Luminaire Low Watt
  H = High Wattage
- Shade Style
- Mounting Style
- Switch Location

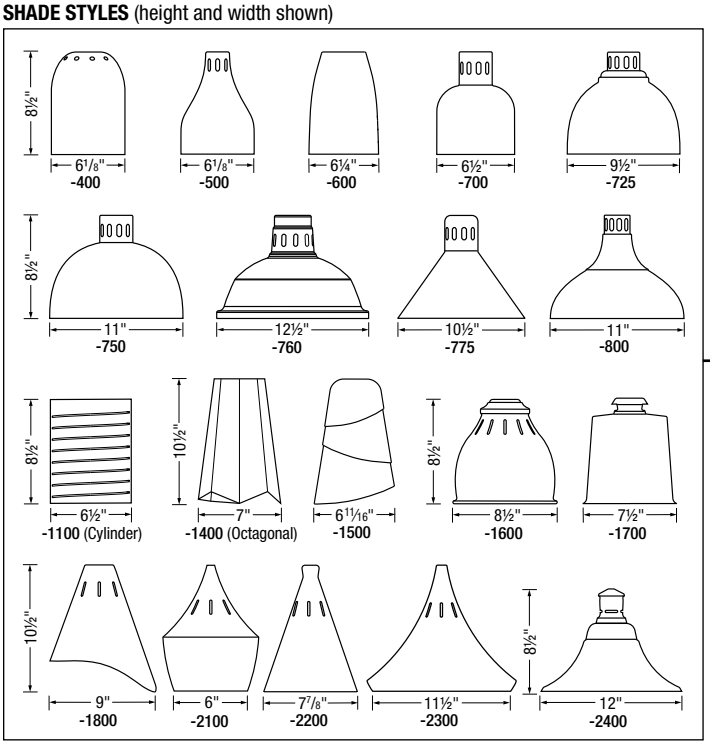
NOTE: Decorative Lamps and Luminaires are non-returnable.

Build A Decorative Lamp Configurator Worksheet

Continued from page 64

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 3 AND 4
(To determine your model code, pick all your options - bulb not included)

SHADE STYLES (height and width shown)



STEP 4: SHADE STYLE

Shade Code	*Approx. Ship Weight (depending on components)*
-400	6-10 lbs.
-500	6-10 lbs.
-600	6-10 lbs.
-700	6-10 lbs.
-725	6-10 lbs.
-750	6-10 lbs.
-760	6-10 lbs.
-775	6-10 lbs.
-800	6-10 lbs.
-1100	6-10 lbs.
-1400	6-10 lbs.
-1500	6-10 lbs.
-1600	6-10 lbs.
-1700	6-10 lbs.
-1800	6-10 lbs.
-2100	6-10 lbs.
-2200	6-10 lbs.
-2300	6-10 lbs.
-2400	6-10 lbs.

SHADE AND CANOPY COLORS

Designer Colors

Gloss Finishes

Printed colors are a representation and may not exactly match our Designer, Gloss and Plated Finishes.

® Gloss Finishes for Shade Only – *Special Process Required and Extended Lead Times*

STEP 5: SHADE AND CANOPY COLORS®

Designer Colors

RED	Warm Red	**NAVY**	Navy Blue
BLACK	Black	**GREEN**	Hunter Green
GRAY	Gray Granite	**COPPER**	Antique Copper
WHITE	White Granite		

Gloss Finishes

SWHITE	Smooth White	**GGRAY**	Glossy Gray
GGOLD	Gleaming Gold	**BBLACK**	Bold Black

® *Gloss Finishes for Shade Only – (must choose other finish for remainder of unit) – Special Process Required and Extended Lead Times –*

RRED	Radiant Red
BBLUE	Brilliant Blue
CL-COAT	Clear Brushed Metal

Go to next page to Continue Step 5 (Plated Finishes) and for Step 6.

D L x - x x x x - x x x

- Decorative Lamp
- No Character = Standard Watt
- L = Luminaire Low Watt
- H = High Wattage
- Shade Style
- Mounting Style
- Switch Location

NOTE: Decorative Lamps and Luminaires are non-returnable.

Build A Decorative Lamp Configurator Worksheet

Continued from page 65

BUILD YOUR DECORATIVE/LUMINAIRE LAMPS – STEPS 5 AND 6
(To determine your model code, pick all your options - bulb not included)

Visit www.hatcocorp.com
Click on "Build a Lamp"

STEP 5: SHADE AND CANOPY COLORS®

Plated Finishes –
Special Process Required and Extended Lead Times –

BBRASS	Bright Brass
BNICKEL	Bright Nickel
BCOPPER	Bright Copper
ANICKEL	Antique Nickel
ABRASS	Antique Brass
ABRONZE	Antique Bronze

Plated Finishes – *Special Process Required and Extended Lead Times*

Bright Brass | Bright Nickel | Bright Copper | Antique Nickel | Antique Brass | Antique Bronze

*** Exception: DL-1500 for Shade Only –**

Designer Black/ Antique Copper/ Black | **Gloss** Bold Black/ **Plated** Bright Nickel/ **Gloss** Bold Black® | **Gloss** Bold Black/ **Plated** Bright Copper/ **Gloss** Bold Black® | **Gloss** Bold Black/ **Plated** Antique Nickel/ **Gloss** Bold Black® | **Gloss** Bold Black/ Radiant Red/ Bold Black®

® **Gloss and Plated Finishes –** *Special Process Required and Extended Lead Times*

Printed colors are a representation and may not exactly match our Designer, Gloss and Plated Finishes.

STEP 6: OVERALL LENGTH

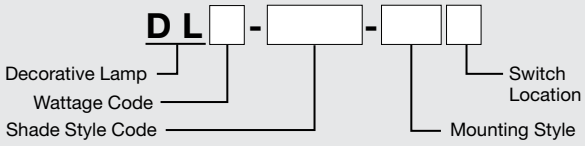
Overall Length – For C or CT Mounts from ceiling to bottom of lamp shade.

Up to 72"
Greater than 72" (C or CT Mount only)

YOUR TOTAL LIST PRICE AND MODEL CODE

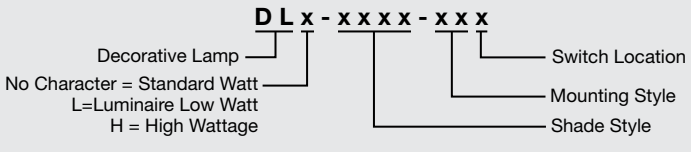
Add the total costs of options below *(not for retrofit – bulb not included)* **–**

Step 1	Electrical	**$ 0.00**
Step 2	Mounting Style	
Step 3	Switch Location	**0.00**
Step 4	Shade Style	
Step 5	Shade and Canopy Colors	
Step 6	Overall Length	
	Your Total Price	**$**

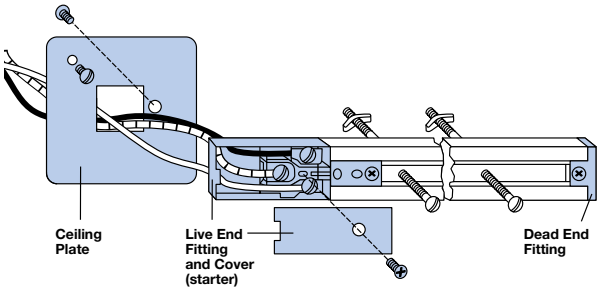


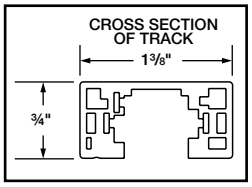
NOTE: Decorative Lamps and Luminaires are non-returnable.

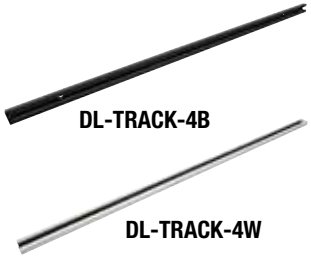
BULBS AND ACCESSORIES – PAGE 67



TRACK INSTALLATION AND MODIFICATION KIT – Highlighted components (for cutting Track Length into multiple sections)







NOTE: Decorative Lamps and Luminaires are non-returnable.

OPTIONS *(available at time of purchase only)*

DL-CORD-BK	Black Cord – Standard (C=Cord, R=Retractable Mounts Only)
DL-CORD-WHITE	White Cord (C=Cord, R=Retractable Mounts Only)
Leads – For any Stem Mount or Adjustable Stem Mount unit, must specify Lead Length –	
LEADS5	1'-5' Extended Electrical Leads
LEADS10	6'-10' Extended Electrical Leads
LEADS15	11'-15' Extended Electrical Leads
LEADS20	16'-20' Extended Electrical Leads

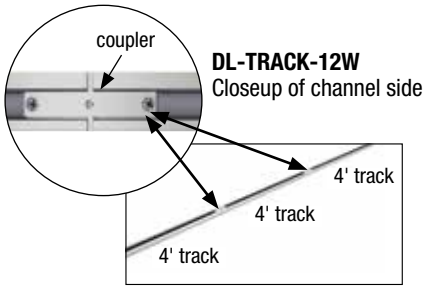
ACCESSORIES *(available for purchase at any time)*

DL-TRACK-4B	4' Track Mount Bar, Black⚠=
DL-TRACK-4W	4' Track Mount Bar, White⚠=
DL-TRACK-8B	Two 4' Track Mount Bars with Couplers, Black⚠=⊘
DL-TRACK-8W	Two 4' Track Mount Bars with Couplers, White⚠=⊘
DL-TRACK-12B	Three 4' Track Mount Bars with Couplers, Black⚠=⊘
DL-TRACK-12W	Three 4' Track Mount Bars with Couplers, White⚠=⊘
DL-TRACK-16B	Four 4' Track Mount Bars with Couplers, Black⚠=⊘
DL-TRACK-16W	Four 4' Track Mount Bars with Couplers, White⚠=⊘
DL-TRACKBLK	Additional Track Installation and Modification Kit (includes Ceiling Plate, Live End Fitting and Cover (Starter) and Dead End Fitting) – Black (For cutting Track Length into multiple sections, see above)
DL-TRACKWHT	Additional Track Installation and Modification Kit (includes Ceiling Plate, Live End Fitting and Cover (Starter) and Dead End Fitting) – White (For cutting Track Length into multiple sections, see above)
DL-SWITCH-16AMP	16 Amp Lamp Toggle Switch
WHITE-CTD-120L	120 Volt, 40 Watt Clear Bulb, Coated (Luminaire models only)
WHITE-UCTD-120	120 Volt, 250 Watt Clear Bulb, Uncoated
WHITE-UCTD-120H	120 Volt, 375 Watt Clear Bulb, Uncoated (high watt models only)
WHITE-CTD-120	120 Volt, 250 Watt Clear Bulb, Coated
WHITE-CTD-120H	120 Volt, 375 Watt Clear Bulb, Coated (high watt models only)
RED-UCTD-120	120 Volt, 250 Watt Red Bulb, Uncoated
RED-CTD-120	120 Volt, 250 Watt Red Bulb, Coated

= Tracks may be cut to fit any length by installer. Modification kits available.

⚠ Maximum seven (7) 250 watt lamps or five (5) 375 watt lamps per 20 amp Track Bar Circuit. Maximum 1920 watts or 16 amps per any length track. Installer is responsible for properly sizing the supply circuit and the lamp load. Lamp shade diameter and wattage may limit number of lamps per track.

⊘ Overall length may not add up to the exact desired size for 8', 12' or 16' due to cumulative deductions for each 4' section used.



DL-TRACK-12W
Closeup of channel side

DL-TRACKBLK

DL-TRACKWHT

WHITE-CTD-120L

RED uncoated, **WHITE** uncoated,
RED coated, **WHITE** coated

Glo-Rite® Curved Display Lights

A stylish choice for illuminating your serving area. The Glo-Rite® Curved Display Light offers the highest light output that is ideal for illuminating food products with either a warm white light (3050K) or a cool or neutral white light (4100K).

Hatco provides you with a wide variety of colors and lengths for any serving area.

- Features a patented curved housing design with energy efficient dual LED lights across the display lamp that provide longer performance and energy savings (compared to standard incandescent bulbs)
- Field replaceable dual LED lights
- Matches the Hatco line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look
- Angle brackets and 6" LED leads are standard
- Optional non-adjustable tubular stands and top or bottom mounting stands available

GLO-RITE® CURVED DISPLAY LIGHTS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight
HL5-18	18"	120	4.3	9 lbs.
HL5-24	24"	120	5.9	12 lbs.
HL5-30	30"	120	7.6	12 lbs.
HL5-36	36"	120	9.2	12 lbs.
HL5-42	42"	120	10.8	14 lbs.
HL5-48	48"	120	12.4	16 lbs.
HL5-54	54"	120	14.0	17 lbs.
HL5-60	60"	120	15.7	18 lbs.
HL5-66	66"	120	17.3	19 lbs.
HL5-72	72"	120	18.9	20 lbs.

HL5-36
Clear Anodized (standard) shown in top and underside views

All Curved Display Light Models Feature:
Voltage: 120, single phase.
Models Shipped with: End panels, angle brackets with rocker switch underunit on power side.
Leads: 6" leads - on power side.
Dimensions: 18"-72"W x 6"D x 3"H (height includes standard angle bracket).

OPTIONS *(available at time of purchase only)*

Non-Adjustable Anodized Stands – Clear Anodized Standard

Side Mount Leg –

SNTL5-10T,-12T	Top mounting stand (specify 10" or 12" clearance)
SNTL5-14T,-16T	Top mounting stand (specify 14" or 16" clearance)
SNTL5-10B,-12B	Bottom mounting stand (specify 10" or 12" clearance)
SNTL5-14B,-16B	Bottom mounting stand (specify 14" or 16" clearance)

Bottom Mount Leg –

NTL5-10, -12	Tubular stands (specify 10" or 12" clearance)	**1 pair**
NTL5-14, -16	Tubular stands (specify 14" or 16" clearance)	**1 pair**
NTL5-PAINT	*Designer* color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –	**1 pair**

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Standard –

RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper	**per foot**
BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green			

Gloss Finishes – Non-standard colors are non-returnable

GGOLD	Gleaming Gold	**BBLACK**	Bold Black	**BBLUE**	Brilliant Blue	**GGRAY**	Glossy Gray	**per foot**
RRED	Radiant Red							

LED Leads (must specify LED Lead Length) –

HL5-LEAD5	5' total LED Lead Length (includes a 3' conduit)
HL5-LEAD6	6' total LED Lead Length (includes a 3' conduit)
HL5-LEAD7	7' total LED Lead Length (includes a 3' conduit)
HL5-LEAD8	8' total LED Lead Length (includes a 3' conduit)
HL5-LEAD9	9' total LED Lead Length (includes a 3' conduit)
HL5-LEAD10	10' total LED Lead Length (includes a 3' conduit)
HL5-CORD	6' Cord with Plug (NEMA 5-15P)

LED Light –

HL5-3050	Warm White (3050K)
HL5-4100	Cool or Neutral White (4100K)

HL5-36 with **SG5-36-CA**
Sneeze Guard Accessory

ACCESSORIES *(available for purchase at any time)*

Curved tempered glass Sneeze Guard with penciled and polished edges for HL5 models – 24" D x 4 1/8" H

With Black Anodized Hardware –

SG5-18-BA	Sneeze Guard fits 18" HL5-18 model
SG5-24-BA	Sneeze Guard fits 24" HL5-24 model
SG5-30-BA	Sneeze Guard fits 30" HL5-30 model
SG5-36-BA	Sneeze Guard fits 36" HL5-36 model
SG5-42-BA	Sneeze Guard fits 42" HL5-42 model
SG5-48-BA	Sneeze Guard fits 48" HL5-48 model
SG5-54-BA	Sneeze Guard fits 54" HL5-54 model
SG5-60-BA	Sneeze Guard fits 60" HL5-60 model
SG5-66-BA	Sneeze Guard fits 66" HL5-66 model
SG5-72-BA	Sneeze Guard fits 72" HL5-72 model

With Clear Anodized Hardware –

SG5-18-CA	Sneeze Guard fits 18" HL5-18 model
SG5-24-CA	Sneeze Guard fits 24" HL5-24 model
SG5-30-CA	Sneeze Guard fits 30" HL5-30 model
SG5-36-CA	Sneeze Guard fits 36" HL5-36 model
SG5-42-CA	Sneeze Guard fits 42" HL5-42 model
SG5-48-CA	Sneeze Guard fits 48" HL5-48 model
SG5-54-CA	Sneeze Guard fits 54" HL5-54 model
SG5-60-CA	Sneeze Guard fits 60" HL5-60 model
SG5-66-CA	Sneeze Guard fits 66" HL5-66 model
SG5-72-CA	Sneeze Guard fits 72" HL5-72 model

H L 5 - x x
Glo-Rite Curved Display Light Aluminum Housing — Width (Inches)

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Rite® Display Lights

Let the light shine on your work surface or display areas with the Glo-Rite® Display Lights. Durable and effective, Hatco light strips are made of extruded aluminum housings with bright-annealed reflectors for maximum brightness.

- Incandescent bulbs with special protective coating to guard against food contamination
- Extra lamps available on models from 24" to 72"
- Optional *Designer* colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper

HL-24-2 including extra lamp assembly with lamps on 12" centers standard

GLO-RITE DISPLAY LIGHTS

Model	Voltage Single Phase	No. of Bulbs	Width	Watts▲	Approx. Ship Weight
HL-18	120	2	18"	120	6 lbs.
HL-24	120	2	24"	120	7 lbs.
HL-24-2	120	3	24"	180	6 lbs.
HL-30	120	2	30"	120	7 lbs.
HL-30-2	120	4	30"	240	8 lbs.
HL-36	120	3	36"	180	8 lbs.
HL-36-2	120	5	36"	300	9 lbs.
HL-42	120	3	42"	180	10 lbs.
HL-42-2	120	6	42"	360	10 lbs.
HL-48	120	4	48"	240	11 lbs.
HL-48-2	120	7	48"	420	12 lbs.
HL-54	120	4	54"	240	12 lbs.
HL-54-2	120	8	54"	480	13 lbs.
HL-60	120	5	60"	300	13 lbs.
HL-60-2	120	9	60"	540	13 lbs.
HL-66	120	5	66"	300	14 lbs.
HL-66-2	120	10	66"	600	15 lbs.
HL-72	120	6	72"	360	18 lbs.
HL-72-2	120	10	72"	600	22 lbs.

▲ Rated at 60 watt but comes with 40 watt incandescent bulb.

All Display Light Models Feature:
Toggle Switch (max. 15 amps) Location: Chef's left side (unless otherwise specified).
Leads: 6" leads – server's right.
Dimensions: 3"D x 2½"H.

OPTIONS *(available at time of purchase only)*

HAL	60 watt Halogen Bulb in lieu of standard Display Light
NO BULB	No Bulb
REM TOG	Remote Toggle Switch (max. 15 amps)
Leads (must specify Lead Length) –	
LEADS5	1'-5' Extended Electrical Leads
LEADS10	6'-10' Extended Electrical Leads
LEADS15	11'-15' Extended Electrical Leads
LEADS20	16'-20' Extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

HL-BRKT	Adjustable Angle Bracket
Chef Bulbs (120V) adjustable bulb – Bulbs must be rotated down –	
CLED-3000-120	Chef LED Bulb (similar to warm Halogen light)
CLED-4000-120	Chef LED Bulb (similar to cool Fluorescent light)

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

HL-BRKT Accessory

-3000 or -4000 Accessory

H L - x x - 2
Display Light
Extra Lamp Models
Width (Inches)

Hatco® Flav-R-Shield® Sneeze Guards

People who serve, products that solve.®

Double-Sided Self-Service Sneeze Guard Model **ES92** with **GR5AHL** Strip Heaters

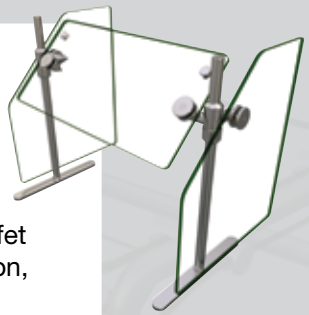
Not only can you design the perfect sneeze guard to meet your needs (via our online configurator), but you can also integrate one of Hatco's signature strip heater or lights to showcase your offering.

A clear win for safety

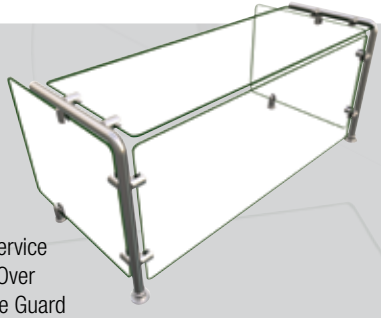
Protect food without affecting visibility

With Hatco® quality and innovation, safeguarding food items is easier than ever. Ideal for buffet lines, serving stations or events, our Flav-R-Shield® Sneeze Guards bring maximum protection, visibility, functionality and style to any foodservice operation. With full-service, portable and self-service models to choose from, we make it easy to create the perfect sneeze guard option for your needs. Plus, with a quick turnaround from order to shipping, you're ensured Hatco dependability on a timeline that works for you.

Discover the innovation that fuels our products and drives your success.



Portable Sneeze Guard Model **ORBIT720** with accessory end panels



Full-Service Pass-Over Sneeze Guard Model **EP11**

Portable Adjustable Sneeze Guard Model **ALLIN1**

Full-Service Sneeze Guard Model **EP5**

Configure it!

Hatco has made it a snap to create a customized Sneeze Guard to your exact specifications, with one of the most powerful online configurators to date. Once you arrive at the Hatco Sneeze Guard website (scan QR code to the right or use this URL: www.hatcosneezeguards.com), please click on your choice:

- Full-Service
- Self-Serve
- Barrier
- Portable
- Convertible
- ORBIT

...and click on Quotation. You'll be directed to the configurator for that product.

Configure your Hatco Flav-R-Shield® Sneeze Guard today!

Sneeze Guard CONFIGURE IT!
Hardware, glass, lighting & more!
hatcosneezeguards.com

Sturgeon Bay, WI 54235 U.S.A. Telephone: **(414) 671-6350** ***hatcocorp.com***

Strip Heaters

Cafeterias • Buffets • Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars

GR5AL-60 in optional Radiant Red Gloss Finish above a **GRSB-54-I** (Sneeze Guard not available) *pg. 75*

GRAL-48 *pg. 78*

GRAH-42D with optional 6" spacer and optional non-adjustable tubular stands *pg. 80*

GRAML-60D with optional non-adjustable tubular stands *pg. 86*

GRNH-48 with standard Angle brackets and optional *Designer* Warm Red (Sneeze Guards as shown not available) *pg. 88*

GRAIHL-48, requires Remote Control Enclosure (RMB) *pg. 90*

GR2AHL-84 with optional *Designer* Black housing and Sneeze Guards *pg. 94*

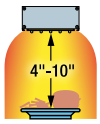
UGA-24D in optional Radiant Red Gloss Finish *pg. 99*

UGAH-36D with Standard 3" spacer *pg. 99*

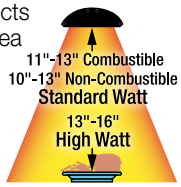
Ordering Instructions – Watch *How To Order A Hatco Strip Heater* on Hatco's website under Resources, Video Library

QUICK GUIDE – SOLUTIONS FOR ANY CLEARANCE – Detailed mounting and spacing requirements found on page 101

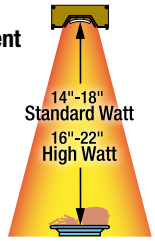
NARROW CLEARANCE
Infra-Black®
- Provides a very even and thermostatically controlled heat source
- For applications where the distance from the heat source to the target is narrow



STANDARD CLEARANCE
Infrared Metal Sheathed Element:
- Pre-focused heat pattern directs infrared heat to the holding area
- Uniform heat distribution
- Energy efficient
- A wide variety of sizes and features available
- Our most popular solution



HIGH CLEARANCE
Ultra-Glo® Durable Ceramic Element
- Stronger, more intense heat source
- For applications where there is a greater distance between the heat source and target surface
- Ideal for French fry station applications



GR5AL-36 or GR5AHL-36

GR5A-36 or GR5AH-36

Glo-Ray® Curved Infrared Strip Heaters: *(pages 74-76)*

1. Choose a length
2. Standard or high watt
3. Lights or no lights
4. Voltage: 120, 208, 240
5. Choose control option for GR5A and GR5AH ⚮ (GR5AL, GR5AHL have Remote Control Enclosure included)

GRA-72, GRAH-72 or GRAM-72

GRA-72D, GRAH-72D or GRAM-72D

GRAL-72, GRAHL-72 or GRAML-72

GRAL-72D, GRAHL-72D or GRAML-72D

Glo-Ray® Infrared Metal-Sheathed Strip Heaters: *(pages 77-87)*

1. Choose a length
2. Single or dual warmer
3. Standard, high or max watt
4. Lights or no lights
5. Voltage: 120, 208, 240 without lights or 120, 240,120/208, 120/240 for units with lights
6. Choose control option, remote installation recommended (required on some models)⚮

GR-36 or GRH-36

Glo-Ray® Infrared Stainless Steel Strip Heaters: *(pages 78-79)*

1. Choose a length
2. Standard or high watt
3. Voltage: 120, 208 or 240
4. Choose control option, remote installation is recommended⚮

GRN-24, GRNH-24 or GRNM-24

Glo-Ray® Narrow Infrared Strip Heaters: *(page 88-89)*

1. Choose a length
2. Standard, high or max watt
3. Voltage: 120, 208, 240
4. Choose control option, remote installation is recommended⚮

⚮Multiple Strip Heaters may be connected to one RMB2 if the combined Amp draw of the warmers are less than the rating for the RMB2.

Strip Heaters

GRAIH-60

GRAIHL-60

GRAIHL-60D

GRAIH-60D

Glo-Ray® Infra-Black® Strip Heaters: *(pages 90-92)*

1. Choose a length
2. Single or dual warmer
3. Lights or no lights
4. Voltage: 120, 208, 240 without lights or 120/208, 120/240 for units with lights
5. Choose control option, remote installation is recommended[oo]

GR2A-36 or GR2AH-36

GR2A-36D or GR2AH-36D

GR2AL-36 or GR2AHL-36

GR2AL-36D or GR2AHL-36D

Glo-Ray® *Designer* Infrared Strip Heaters: *(pages 93-97)*

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage:120, 208, 240 without lights or 120/208, 120/240 for units with lights
6. Choose control option, remote installation only[oo]
7. Choose inset panel and corner cap color
8. Select Non-adjustable Stand Length or optional Overhead Mount (shown)

UGA-36 or UGAH-36

UGA-36D or UGAH-36D

UGAL-36 or UGAHL-36

UGAL-36D or UGAHL-36D

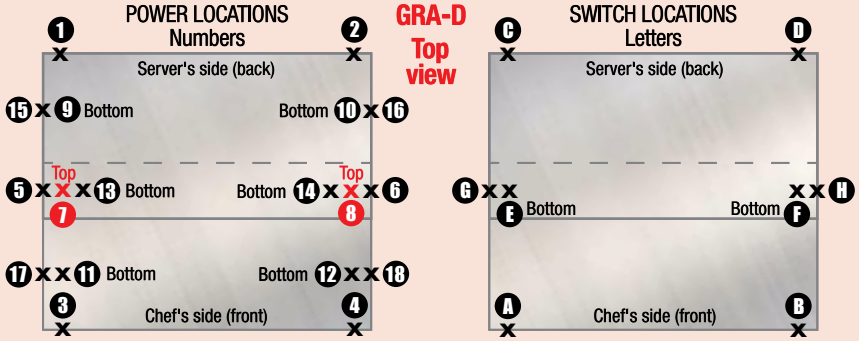
Ultra-Glo® Ceramic Strip Heaters: *(pages 98-100)*

1. Choose a length
2. Single or dual warmer
3. Standard or high watt
4. Lights or no lights
5. Voltage: 120, 208, 240 without lights or 120/208, 120/240 for units with lights
6. Choose control option, remote installation is recommended[oo]

[oo]Multiple Strip Heaters may be connected to one RMB2 if the combined Amp draw of the warmers are less than the rating for the RMB2.

Power and Switch Location

Each Strip Heater has specific Power and Switch locations (sample below). For information on other models, visit the *Document Library* under *Resources* on *hatcocorp.com*, and search *Power Locations.*

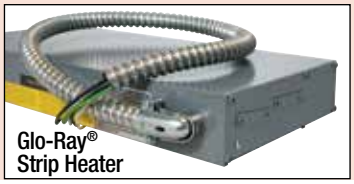


POWER: *Numbers* indicate potential power locations. Locations 9, 10, 11 and 12 are on the bottom of the warmer and are intended to be used in conjuction with the optional legs supplied by Hatco. Note: Maximum of 3 circuits down the leg. **SWITCH:** *Letters* indicate the potential control locations.

NOTE: Remote controls are available and recommended.

Typical Conduit Connection

Glo-Ray® Strip Heaters come standard with right angle attached 3' conduit and 42" leads on back of unit.
Narrow Strip Heaters have standard 6" leads, no conduit.
GR2A models - conduit exits non-adjustable stand or overhead mount only.
GR5AL models have a 5' leadwire, which is 2' past the 3' conduit.
Ultra Glo® models - conduit exits through attached control box; if no control box, conduit exits side of unit.


Glo-Ray® Strip Heater

Glo-Ray® Curved Infrared Strip Heaters

This stylish, patented design, based on our signature Glo-Ray Strip Heaters, is the perfect solution for your front-of the-house applications. Superb for buffet and serving lines, the sleek curved design minimizes its size while accenting and warming the products below.

The entire holding surface is heated evenly with no “cold” spots thanks to Hatco's dependable infrared element technology.

- Narrow, curved design: 2"H x 6"D uses a very small footprint
- Lengths available from 18"-72" in 6" increments
- Patented housing design
- Angle brackets (mounting) are standard
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in standard or high watt
- End panels and mounting brackets match unit color
- Hatco's wide array of colors help provide the right look for your venue

GR5A-36/GR5AH-36
with new accessory Sneeze Guard (with Clear Anodized hardware), in optional Glossy Gray Gloss Finish with optional 16" non-adjustable tubular stands (legs) in optional Glossy Gray Finish

GR5A-36/GR5AH-36
in optional Brilliant Blue Gloss Finish with standard Angle Brackets

GLO-RAY CURVED INFRARED STRIP HEATERS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt				
GR5A-18	18"	120, 208 or 240	250	10 lbs.
GR5A-24	24"	120, 208 or 240	350	11 lbs.
GR5A-30	30"	120, 208 or 240	450	12 lbs.
GR5A-36	36"	120, 208 or 240	575	12 lbs.
GR5A-42	42"	120, 208 or 240	675	13 lbs.
GR5A-48	48"	120, 208 or 240	800	15 lbs.
GR5A-54	54"	120, 208 or 240	925	17 lbs.
GR5A-60	60"	120, 208 or 240	1050	20 lbs.
GR5A-66	66"	120, 208 or 240	1160	25 lbs.
GR5A-72	72"	120, 208 or 240	1275	25 lbs.
High Watt				
GR5AH-18	18"	120, 208 or 240	350	10 lbs.
GR5AH-24	24"	120, 208 or 240	500	11 lbs.
GR5AH-30	30"	120, 208 or 240	660	12 lbs.
GR5AH-36	36"	120, 208 or 240	800	12 lbs.
GR5AH-42	42"	120, 208 or 240	950	13 lbs.
GR5AH-48	48"	120, 208 or 240	1100	15 lbs.
GR5AH-54	54"	120, 208 or 240	1250	17 lbs.
GR5AH-60	60"	120, 208 or 240	1400	20 lbs.
GR5AH-66′	66"	120, 208 or 240	1560	25 lbs.
GR5AH-72′	72"	120, 208 or 240	1725	25 lbs.

○ Does not include Remote Control Enclosure (RMB), see pages 76, 103 and 104.
′ Infinite switch not available on 120V.

All Glo-Ray Curved Infrared Models Feature:
Leads: 3' conduit, 5' Power Leads.
Angle Brackets: Provides 1" clearance between Strip Heater and overshelf.
Dimensions: 18"-72"W x 6"D x 2"H.

OPTIONS AND ACCESSORIES – PAGE 76
RECOMMENDED MOUNTING HEIGHTS – PAGE 101
COLORS AND FINISHES – INSIDE BACK COVER

GR 5 A H - xx
- GR — Glo-Ray
- 5 — Curved
- A — Aluminum Housing
- H — H = High Watt, No Character = Standard Watt
- xx — Width (inches)

Glo-Ray® Curved Infrared Strip Heaters with LED Lights

Hatco's Glo-Ray Curved Infrared Strip Heaters with LED Lights feature a patented housing design that is low-profile, elliptical-shaped and stylish, the ideal solution for front-of-the-house applications where heat and/or lights are needed.

It can operate with just the dual LED lights; or the dual LED lights can be used simultaneously with the infrared emitter to provide the perfect balance of light and heat.

- Narrow, curved design: 2"H x 6"D uses a very small footprint with lengths available from 18"-72" in 6" increments
- Patented housing design has energy efficient dual LED lights across the entire strip heater, which provide longer performance and energy savings (compared to standard incandescent bulbs - 3.5 to 15.2 watts based on length)
- Angle brackets (mounting) are standard
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Can be used with lights only or heat only
- 100% linear infinite controls with adjustability from 0-100%, allow for precise settings
- Field replaceable LED available as:
  - Warm White* (standard)
  - Neutral (Cool) White*
  - Dual Color: Warm White/Neutral (Cool) White* (toggle between color temperatures to enhance foods displayed)
- Electronic Infinite Control Remote Box and power On/Off switch (controls lights, heat) included
- Available as lights only (see HL5 series in Decorative Lamps & Display Lights section)

Dual colored LED lighting!

GR5AL-36/GR5AHL-36
Top and bottom view. Shown in optional Radiant Red Gloss Finish and standard Angle Brackets

GLO-RAY CURVED INFRARED STRIP HEATERS with LED LIGHTS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt				
GR5AL-18	18"	120, 208 or 240	254	16 lbs.
GR5AL-24	24"	120, 208 or 240	356	18 lbs.
GR5AL-30	30"	120, 208 or 240	458	21 lbs.
GR5AL-36	36"	120, 208 or 240	584	21 lbs.
GR5AL-42	42"	120, 208 or 240	686	24 lbs.
GR5AL-48	48"	120, 208 or 240	812	24 lbs.
GR5AL-54	54"	120, 208 or 240	939	27 lbs.
GR5AL-60	60"	120, 208 or 240	1066	28 lbs.
GR5AL-66	66"	120, 208 or 240	1177	29 lbs.
GR5AL-72	72"	120, 208 or 240	1294	30 lbs.
High Watt				
GR5AHL-18	18"	120, 208 or 240	354	16 lbs.
GR5AHL-24	24"	120, 208 or 240	506	17 lbs.
GR5AHL-30	30"	120, 208 or 240	668	21 lbs.
GR5AHL-36	36"	120, 208 or 240	809	21 lbs.
GR5AHL-42	42"	120, 208 or 240	961	22 lbs.
GR5AHL-48	48"	120, 208 or 240	1112	25 lbs.
GR5AHL-54	54"	120, 208 or 240	1264	25 lbs.
GR5AHL-60	60"	120, 208 or 240	1416	29 lbs.
GR5AHL-66	66"	120, 208 or 240	1577	29 lbs.
GR5AHL-72	72"	120, 208 or 240	1744	30 lbs.

Optional Sneeze Guard with black Anodized hardware

All Glo-Ray Curved Infrared Models with Lights Feature:
Switch Location: Remote box with electronic infinite control and power On/Off switch (controls lights and heat) included.
Leads: 3' conduit, 5' Power Leads, 6½' (78") LED Leads. standard LED lead length is 1½' (18") longer than Power Lead length.
Angle Brackets: Provides 1" clearance between strip heater and overshelf.
Dimensions: 18"-72"W x 6"D x 2"H. **Control Box Dimensions:** 11"W x 5½"H.
Cut Out Dim.: 10⅛"W x 6¼"D x 4¾"H.

OPTIONS AND ACCESSORIES – PAGE 76
RECOMMENDED MOUNTING HEIGHTS – PAGE 101
COLORS AND FINISHES – INSIDE BACK COVER

GR 5 A H L - xx
- GR: Glo-Ray
- 5: Curved
- A: Aluminum Housing
- H: H = High Wattage; No Character = Standard Wattage
- L: L = Lights, No Character = No Lights
- xx: Width (inches)

RECOMMENDED LIGHT USAGE

GR5A(H)L above...	Warm White*	Cool White*	Warm/Neutral (Cool) White*
Heated Well(s)	X		
Refrigerated Well(s)		X	
Heated Shelf (Shelves)	X		
Refrigerated Shelf (Shelves)		X	
Hot/Cold Well(s)			X
Hot/ Cold Shelf (Shelves)			X

* Warm White can range from 2700-3200K, Neutral (Cool) White from 4000-4300K

OPTIONS *(available at time of purchase only)*

Designer Colors – End panels and Angle Brackets match unit color – Non-standard colors are non-returnable –

RED	Warm Red	**BLACK**	Black	**GRAY**	Gray Granite	**COPPER**	Antique Copper
WHITE	White Granite	**BLUE**	Navy Blue	**GREEN**	Hunter Green		

Gloss Finishes – End panels and Angle Brackets match unit color – Non-standard colors are non-returnable –

GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue	**GGRAY**	Glossy Gray
RRED	Radiant Red	**BBLACK**	Bold Black		

Non-Adjustable Tubular Stands – Clear Anodized standard –

Bottom mount leg for bottom mount installation	
NTL5-10, -12	Specify 10" or 12" clearance
NTL5-14, -16	Specify 14" or 16" clearance
Side mount leg for bottom mount installation	
SNTL5-10B, -12B	Specify 10" or 12" clearance
SNTL5-14B, -16B	Specify 14" or 16" clearance
Side mount leg for top mount installation	
SNTL5-10T, -12T	Specify 10" or 12" clearance
SNTL5-14T, -16T	Specify 14" or 16" clearance

NTL5-PAINT *Designer* Color or Gloss Finish for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –

RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		
RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black		
GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue				

GR5AL-NW	Neutral (Cool) White LED – Neutral (Cool) White can range from 4000-4300K
GR5AL-WW/NW	Dual Warm/Neutral (Cool) White LED – Warm White can range from 2700-3200K, Neutral (Cool) White from 4000-4300K
GR5AL-OPP	Power and LED wiring exit opposite ends of unit (Same end is the standard offering) – Must specify Power Lead length and LED Lead length required –

Power Wire Leads – GR5A(H) models– 5' Power Lead length standard –

GR5A-LEADS10	6'-10' total Power Lead length
GR5A-LEADS15	11'-15' total Power Lead length

Power Wire Leads – GR5A(H)L models– 5' Power Lead length standard –

GR5AL-LEADS10	6'-10' total power Lead length
GR5AL-LEADS15	11'-15' total power Lead length

LED Leads - 6½' (78") LED Lead length standard – Standard LED lead length is 1½' (18") longer than Power Lead length

LED-LEADS10	11½' (138") total LED Lead length
LED-LEADS15	16½' (198") total LED Lead length
LED-LEADS20	21½' (258") total LED Lead length
NO CONTROL	GR5A(H) models only – No control included, requires selection of RMB2-xx control – page 103
REM INF	GR5A(H) models only – Remote Infinite Switches in lieu of Toggle (max. 12.2 Amps) –
REM TOG	GR5A(H) models only – Remote Toggle Switches (max. 15 Amps) –
RMB	GR5A(H) models only – Remote Box – Available in *Designer* Colors or Gloss Finishes – see page 104 Non-standard colors are non-returnable – Clear Anodized standard –
RMB5-2R	Remote Box for GR5A(H)L models – Allows for up to two 72" wide units to be connected to a single control box at same set points – 14"W x 5 15/16"D x 5 1/2"H (Cut out dimensions: 13 1/8"W x 4 3/4"H)

NEW ACCESSORIES *(available for purchase at any time)*

Curved tempered glass Sneeze Guard with penciled, polished edges for GR5A(H), GR5A(H)L models only – 24" D x 4 1/8" H

With Black Anodized hardware	***With Clear Anodized hardware***
SG5-18-BA Sneeze Guard fits GR5A(H)(L)-18 models	**SG5-18-CA** Sneeze Guard fits GR5A(H)(L)-18 models
SG5-24-BA Sneeze Guard fits GR5A(H)(L)-24 models	**SG5-24-CA** Sneeze Guard fits GR5A(H)(L)-24 models
SG5-30-BA Sneeze Guard fits GR5A(H)(L)-30 models	**SG5-30-CA** Sneeze Guard fits GR5A(H)(L)-30 models
SG5-36-BA Sneeze Guard fits GR5A(H)(L)-36 models	**SG5-36-CA** Sneeze Guard fits GR5A(H)(L)-36 models
SG5-42-BA Sneeze Guard fits GR5A(H)(L)-42 models	**SG5-42-CA** Sneeze Guard fits GR5A(H)(L)-42 models
SG5-48-BA Sneeze Guard fits GR5A(H)(L)-48 models	**SG5-48-CA** Sneeze Guard fits GR5A(H)(L)-48 models
SG5-54-BA Sneeze Guard fits GR5A(H)(L)-54 models	**SG5-54-CA** Sneeze Guard fits GR5A(H)(L)-54 models
SG5-60-BA Sneeze Guard fits GR5A(H)(L)-60 models	**SG5-60-CA** Sneeze Guard fits GR5A(H)(L)-60 models
SG5-66-BA Sneeze Guard fits GR5A(H)(L)-66 models	**SG5-66-CA** Sneeze Guard fits GR5A(H)(L)-66 models
SG5-72-BA Sneeze Guard fits GR5A(H)(L)-72 models	**SG5-72-CA** Sneeze Guard fits GR5A(H)(L)-72 models

RMB5-2R

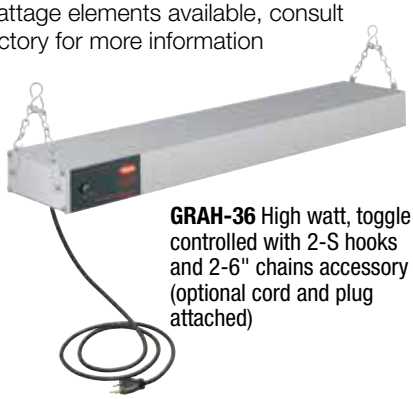
SG5-BA
(black anodized hardware)

RECOMMENDED MOUNTING HEIGHTS – PAGE 101
COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminium Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with these Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products. Heavy-duty Stainless Steel housings are available (next page).

- Ensures maximum flavor, safety and holding time
- Even heat distribution – no "cold spots"
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (12')
- Reflector does not blacken, maintaining a consistent heat pattern
- Heavy-duty insulation minimizes heat loss
- Optional Sneeze Guards (excludes Stainless Steel models)
- Available in Stainless Steel housing 18" to 96"
- Available with lights (shatter resistant incandescent lights or optional halogen lights - excludes Stainless Steel models)
- Pre-focused heat pattern bathes entire holding surface
- Additional reflector styles and lower wattage elements available, consult factory for more information



GRAH-36 High watt, toggle controlled with 2-S hooks and 2-6" chains accessory (optional cord and plug attached)

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

ALUMINUM STRIP HEATERS with CONDUIT (Standard Watt)

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt				
GRA-18	18"	120, 208 or 240	250	7 lbs.
GRA-24	24"	120, 208 or 240	350	7 lbs.
GRA-30	30"	120, 208 or 240	450	8 lbs.
GRA-36	36"	120, 208 or 240	575	9 lbs.
GRA-42	42"	120, 208 or 240	675	10 lbs.
GRA-48	48"	120, 208 or 240	800	11 lbs.
GRA-54	54"	120, 208 or 240	925	13 lbs.
GRA-60	60"	120, 208 or 240	1050	14 lbs.
GRA-66	66"	120, 208 or 240	1160	16 lbs.
GRA-72	72"	120, 208 or 240	1275	17 lbs.
GRA-84⁄	84"	120, 208 or 240	1500	19 lbs.
GRA-96⁄	96"	120, 208 or 240	1725	21 lbs.
GRA-108↔	108"	120, 208 or 240	1850	24 lbs.
GRA-120↔	120"	120, 208 or 240	2100	26 lbs.
GRA-132↔	132"	120, 208 or 240	2320	30 lbs.
GRA-144↔	144"	120, 208 or 240	2550	33 lbs.

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.
⁄ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements are required, cord not available.
⁄ 120 volt models require additional switches and tandem (end-to-end) elements.
↔ Models 108" and longer are tandem.

All Glo-Ray Aluminum Infrared Models Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 3' conduit with leads – server's right. NEMA 5-15P cord available on 120 volt models 72" or less with C-leg, T-leg stand or chain-hook mount. GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.
Dimensions: 18"-144"W x 6"D x 2½"H.

OPTIONS AND ACCESSORIES – PAGE 79
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

ALUMINUM STRIP HEATERS with CONDUIT (High Watt)

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight
High Watt				
GRAH-18	18"	120, 208 or 240	350	7 lbs.
GRAH-24	24"	120, 208 or 240	500	8 lbs.
GRAH-30	30"	120, 208 or 240	660	8 lbs.
GRAH-36	36"	120, 208 or 240	800	9 lbs.
GRAH-42	42"	120, 208 or 240	950	11 lbs.
GRAH-48	48"	120, 208 or 240	1100	11 lbs.
GRAH-54	54"	120, 208 or 240	1250	13 lbs.
GRAH-60	60"	120, 208 or 240	1400	14 lbs.
GRAH-66⁄	66"	120, 208 or 240	1560	16 lbs.
GRAH-72⁄	72"	120, 208 or 240	1725	17 lbs.
GRAH-84⁄	84"	120, 208 or 240	2050	19 lbs.
GRAH-96⁄	96"	120, 208 or 240	2400	21 lbs.
GRAH-108↔	108"	120, 208 or 240	2500	23 lbs.
GRAH-120↔	120"	120, 208 or 240	2800	26 lbs.
GRAH-132↔	132"	120, 208 or 240	3120	31 lbs.
GRAH-144↔	144"	120, 208 or 240	3450	48 lbs.

ALUMINUM STRIP HEATERS with S HOOKS, CHAINS and CORD and PLUG ATTACHED

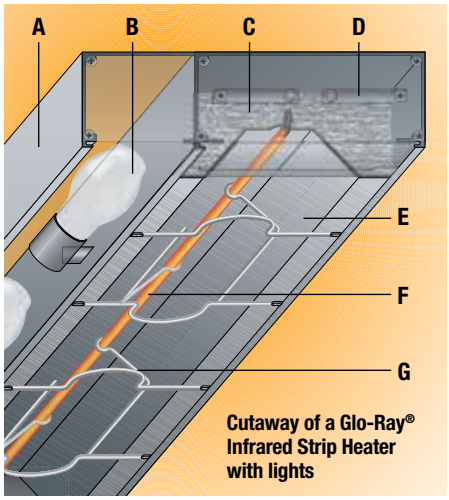
Cord and Plug Attached

Model	Item No.	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt - Toggle Controlled with S Hooks and Chain, Cord and Plug attached					
GRA-24	GRA24120TCCS	24"	120	350	7 lbs.
GRA-36	GRA36120TCCS	36"	120	575	9 lbs.
GRA-48	GRA48120TCCS	48"	120	800	11 lbs.
GRA-60	GRA60120TCCS	60"	120	1050	14 lbs.
High Watt - Toggle Controlled with S Hooks and Chain, Cord and Plug attached					
GRAH-18	AH18120TCCS	18"	120	350	6 lbs.
GRAH-24	AH24120TCCS	24"	120	500	7 lbs.
GRAH-30	AH30120TCCS	30"	120	660	8 lbs.
GRAH-36	AH36120TCCS	36"	120	800	9 lbs.
GRAH-42	AH42120TCCS	42"	120	950	10 lbs.
GRAH-48	AH48120TCCS	48"	120	1100	11 lbs.
GRAH-60	AH60120TCCS	60"	120	1400	14 lbs.
GRAH-72♣	AH72120TCCS.1	72"	120	1725	17 lbs.
High Watt - Infinite Controlled with S Hooks and Chain, Cord and Plug attached					
GRAH-24	AH24120ICCS	24"	120	500	7 lbs.
GRAH-36	AH36120ICCS	36"	120	800	9 lbs.
GRAH-48	AH48120ICCS	48"	120	1100	11 lbs.
GRAH-60	AH60120ICCS	60"	120	1400	14 lbs.

♣ Not available for Canada

GR A H - xx
Glo-Ray
Aluminum Housing
H = High Wattage
No Character = Standard Wattage
Width (inches)

GRAHL-36 with optional Sneeze Guards and adjustable tubular stands



Cutaway of a Glo-Ray® Infrared Strip Heater with lights

A Stainless Steel or sturdy aluminum housings that do not sag, from 18" up to 144" (12') in 6" increments. Stainless Steel units available as single units without lights, up to 96" in width

B Shatter-resistant incandescent lights (standard on GRAL/GRAHL), optional halogen bulb available

C Heavy-duty insulation minimizes heat loss

D Standard Hanger Tabs are provided

E Aluminized reflector retains full heat intensity and directs more heat towards the edges of the holding surface

F Metal-sheathed heating element part guaranteed against burnout and breakage for two years

G Protective wire guard supports heating element without affecting heat distribution

ALUMINUM STRIP HEATERS with LIGHTS with CONDUIT

Model	Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt					
GRAL-18	2	18"	120, 120/208 or 120/240	370	9 lbs.
GRAL-24	2	24"	120, 120/208 or 120/240	470	10 lbs.
GRAL-30	2	30"	120, 120/208 or 120/240	570	12 lbs.
GRAL-36	3	36"	120, 120/208 or 120/240	755	13 lbs.
GRAL-42	3	42"	120, 120/208 or 120/240	855	15 lbs.
GRAL-48	4	48"	120, 120/208 or 120/240	1040	17 lbs.
GRAL-54	4	54"	120, 120/208 or 120/240	1165	19 lbs.
GRAL-60	5	60"	120, 120/208 or 120/240	1350	21 lbs.
GRAL-66	5	66"	120, 120/208 or 120/240	1460	22 lbs.
GRAL-72	6	72"	120, 120/208 or 120/240	1635	24 lbs.
GRAL-84′	7	84"	120, 120/208 or 120/240	1920	28 lbs.
GRAL-96′	8	96"	120, 120/208 or 120/240	2205	32 lbs.
GRAL-108	9	108"	120, 120/208 or 120/240	2390	36 lbs.
GRAL-120	10	120"	120, 120/208 or 120/240	2700	40 lbs.
GRAL-132	11	132"	120, 120/208 or 120/240	2980	44 lbs.
GRAL-144	12	144"	120, 120/208 or 120/240	3270	48 lbs.
High Watt					
GRAHL-18	2	18"	120, 120/208 or 120/240	470	8 lbs.
GRAHL-24	2	24"	**120**, 120/208 or 120/240	620	10 lbs.
GRAHL-30	2	30"	120, 120/208 or 120/240	780	11 lbs.
GRAHL-36	3	36"	**120**, 120/208 or 120/240	980	13 lbs.
GRAHL-42	3	42"	120, 120/208 or 120/240	1130	16 lbs.
GRAHL-48	4	48"	**120**, 120/208 or 120/240	1340	17 lbs.
GRAHL-54	4	54"	120, 120/208 or 120/240	1490	19 lbs.
GRAHL-60	5	60"	120, 120/208 or 120/240	1700	21 lbs.
GRAHL-66′	5	66"	120, 120/208 or 120/240	1860	22 lbs.
GRAHL-72′	6	72"	120, 120/208 or 120/240	2085	34 lbs.
GRAHL-84′	7	84"	120, 120/208 or 120/240	2470	40 lbs.
GRAHL-96	8	96"	120, 120/208 or 120/240	2880	53 lbs.
GRAHL-108	9	108"	120, 120/208 or 120/240	3040	45 lbs.
GRAHL-120	10	120"	120, 120/208 or 120/240	3400	40 lbs.
GRAHL-132	11	132"	120, 120/208 or 120/240	3780	44 lbs.
GRAHL-144	12	144"	120, 120/208 or 120/240	4170	48 lbs.

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.
′ When using an Infinite Control with 120 volt model, additional switch(es) and tandem (end-to-end) elements are required, cord not available.
′ 120 volt models require additional switches and tandem (end-to-end) elements.
120 volt requires tandem.
↔ Models 108" and longer are tandem.

All Glo-Ray Aluminum Infrared Models with Conduit and Lights Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side – light side (unless otherwise specified).
Leads: 3' conduit with leads – server's right. NEMA 5-15P cord available on 120 volt models 72" or less with C-leg, T-leg stand or hook-chain mount. GRAHL-54, GRAHL-60, GRAL-66 & GRAL-72 require NEMA 5-20P cord for Canada. GRAHL-66 & GRAHL-72 require NEMA 5-20P cord - not available for Canada.
Dimensions: 18"-144"W x 9"D x 2½"H.

STAINLESS STEEL STRIP HEATERS with CONDUIT

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt				
GR-18	18"	120, 208 or 240	250	7 lbs.
GR-24	24"	120, 208 or 240	350	7 lbs.
GR-36	36"	120, 208 or 240	575	10 lbs.
GR-48	48"	120, 208 or 240	800	12 lbs.
GR-60	60"	120, 208 or 240	1050	15 lbs.
GR-72	72"	120, 208 or 240	1275	19 lbs.
GR-96⊘	96"	120, 208 or 240	1725	24 lbs.
High Watt				
GRH-18	18"	120, 208 or 240	350	8 lbs.
GRH-24	24"	120, 208 or 240	500	7 lbs.
GRH-36	36"	120, 208 or 240	800	10 lbs.
GRH-48	48"	120, 208 or 240	1100	13 lbs.
GRH-60	60"	120, 208 or 240	1400	16 lbs.
GRH-72⊘	72"	120, 208 or 240	1725	19 lbs.
GRH-96 ↔	96"	208 or 240	2400	24 lbs.

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.
⊘ Infinite Switch not available in 120V.
↔ Models longer than 96" require tandem.

All Stainless Steel Models Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side.
Leads: 3' conduit with leads – server's right. NEMA 5-15P cord available on 120 volt models 72" or less with C-leg, T-leg stand or chain-hook mount. GRH-72 requires NEMA 5-20P cord for Canada.
Dimensions: 18"-96"W x 6"D x 2¾"H.

Contact factory for stainless marine applications.

OPTIONS AND ACCESSORIES – PAGE 79
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GR A H L - xx
- GR: Glo-Ray
- A: Aluminum Housing; No Character = Stainless Steel Housing
- H: H = High Wattage; No Character = Standard Wattage
- L: L = Lights; No Character = No Lights
- xx: Width (inches)

GRAHL-48
with optional
Sneeze Guard

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-6	6" Housing for GRA and GRAH models (color selection below)
COLOR-9	9" Housing for GRAL and GRAHL models (color selection below)
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper
	BLACK Black **WHITE** White Granite **GREEN** Hunter Green

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

GLOSS-6	6" Housing for GRA and GRAH models (finish selection below)
GLOSS-9	9" Housing for GRAL and GRAHL models (finish selection below)
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black
	GGOLD Gleaming Gold **BBLUE** Brilliant Blue
IND. LGT	Indicator Light (Remote Control only on all Tandem Element units)

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –

LEADS5	1'-5' extended Electrical Leads
LEADS10	6'-10' extended Electrical Leads
LEADS15	11'-15' extended Electrical Leads
LEADS20	16'-20' extended Electrical Leads

Sneeze Guards

9.375BP1	9⅜" Sneeze Guard (aluminum models only) one side
9.375BP2	9⅜" Sneeze Guard (aluminum models only) two sides
14BP1	14" Sneeze Guard (aluminum models only) one side
14BP2	14" Sneeze Guard (aluminum models only) two sides
HAL	60 Watt Halogen Bulb in lieu of standard Display Light (aluminum models only)
NO BULB	No bulb option (GRAL, GRAHL models only)
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per foot less one per foot is standard) must be ordered with remote switches only, aluminum models only
3 ANEAL REFL	Bright Annealed Reflector for Lights (aluminum models only)
NO CONTROL	No control included (GRA, GRAH, GRAL, GRAHL, GR, GRH models only) Requires selection of RMB2-xx control - see page 103
BLT INF	Infinite Control Built-In in lieu of Toggle (max. 12.2 Amps) (remote installation recommended)
REM INF	Remote Infinite Switches in lieu of Toggle (max. 12.2 Amps)
REM TOG	Remote Toggle Switches (max. 15 Amps)
RMB	Remote Control Enclosure (available in *Designer* Colors or Gloss Finishes) – Non-standard colors are non-returnable –

Stands

ATL	Adjustable Tubular Stands 10"-14" (not available in *Designer* Colors) – Not available with cord
NTL-10, -12	Non-Adjustable Tubular Stands (specify 10" or 12" clearance) – Not available with cord
NTL-14, -16	Non-Adjustable Tubular Stands (specify 14" or 16" clearance) – Not available with cord
NTL-PAINT	*Designer* Color or Gloss Finish to match unit color for Non-Adjustable Tubular Stands – Non-standard colors are non-returnable –
CL-LOW	C-Leg Stands, standard Watt – 10" clearance (for models up to 72" wide) – Only available with cord
CL-HIGH	C-Leg Stands, High Watt – 13½" clearance (for models up to 72" wide) – Only available with cord
TL-10	T-Leg Stands, standard Watt – 10" clearance (for models only up to 72" wide) – Only available with cord
TL-13	T-Leg Stands, 13½" clearance (for models up to 72" wide) – Only available with cord
TL-16	T-Leg Stands, 16" clearance (for models up to 72" wide) – Only available with cord
TL-18	T-Leg Stands, 18" clearance (for models up to 72" wide) – Only available with cord
CAP	Attached 6' Cord and Plug Set (120V only) on models up to 72" wide, requires standard Chain Mount Kit (two S Hooks with two 6" lengths of chain) or add optional C-leg Stands or T-leg Stands **(see specific model for plug configuration)**
CHAIN-HOOK	Two S Hooks with two 6" lengths of chain

ACCESSORIES *(available for purchase at any time)*

ADJ ANGLE	Adjustable Angle Brackets (GRA, GRAH models only) (see page 102 for illustration)
ADJ ANGLE7	7" tall Adjustable Angle Brackets (see page 102 for illustration)
GR-ANGLE	Adjustable Angle Brackets (GR models only) (see page 102 for illustration)
CHAIN 1	Chain Suspension (see page 102 for illustration)

Chef LED Bulb 120V adjustable bulb – GRAL, GRAHL models only, all voltages

GRAHL requires pass-through usage only and unit must be 10" or higher from surface – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

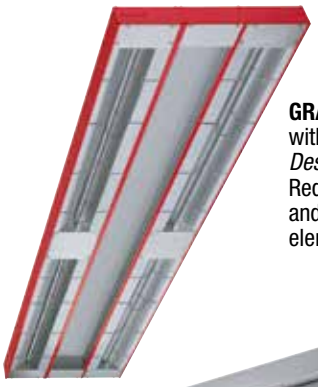
Glo-Ray® Aluminium Dual Infrared Strip Heaters

Create a deeper holding area with Glo-Ray Aluminum Dual Infrared Strip Heaters mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal-sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Ensures maximum flavor, safety and holding time
- Provides even heat distribution, no "cold spots"
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (12')
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guard supports heating element without affecting heat distribution
- 3" or 6" spacer available
- Heavy-duty insulation minimizes heat loss
- Additional reflector styles and lower wattage elements available, consult factory for more information

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

NOTE: 120V models may require additional switches depending on unit or wattage.



GRAH-72D with optional *Designer* Warm Red, 6" spacer and tandem elements

GRA-36D with standard 3" spacer

GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weigh
Standard Watt				
GRA-18D	18"	120, 208 or 240	500	14 lbs.
GRA-24D	24"	120, 208 or 240	700	16 lbs.
GRA-30D	30"	120, 208 or 240	900	18 lbs.
GRA-36D	36"	120, 208 or 240	1150	19 lbs.
GRA-42D	42"	120, 208 or 240	1350	23 lbs.
GRA-48D	48"	120, 208 or 240	1600	27 lbs.
GRA-54D	54"	120, 208 or 240	1850	30 lbs.
GRA-60D	60"	120, 208 or 240	2100	35 lbs.
GRA-66D	66"	120, 208 or 240	2320	36 lbs.
GRA-72D	72"	120, 208 or 240	2550	36 lbs.
GRA-84D◢	84"	120, 208 or 240	3000	50 lbs.
GRA-96D◢↔	96"	120, 208 or 240	3450	52 lbs.
GRA-108D⊙↔	108"	120, 208 or 240	3700	59 lbs.
GRA-120D⊙↔	120"	120, 208 or 240	4200	66 lbs.
GRA-132D⊙↔	132"	120, 208 or 240	4640	73 lbs.
GRA-144D⊙↔	144"	120, 208 or 240	5100	80 lbs.
High Watt				
GRAH-18D	18"	120, 208 or 240	700	14 lbs.
GRAH-24D	24"	120, 208 or 240	1000	16 lbs.
GRAH-30D	30"	120, 208 or 240	1320	18 lbs.
GRAH-36D	36"	120, 208 or 240	1600	19 lbs.
GRAH-42D	42"	120, 208 or 240	1900	24 lbs.
GRAH-48D	48"	120, 208 or 240	2200	27 lbs.
GRAH-54D	54"	120, 208 or 240	2500	30 lbs.
GRAH-60D	60"	120, 208 or 240	2800	37 lbs.
GRAH-66D◢	66"	120, 208 or 240	3120	38 lbs.
GRAH-72D◢	72"	120, 208 or 240	3450	36 lbs.
GRAH-84D◤	84"	120, 208 or 240	4100	50 lbs.
GRAH-96D◤↔	96"	120, 208 or 240	4800	52 lbs.
GRAH-108D⊙↔	108"	120, 208 or 240	5000	59 lbs.
GRAH-120D⊙↔	120"	120, 208 or 240	5600	66 lbs.
GRAH-132D⊙↔	132"	208 or 240	6240	73 lbs.
GRAH-144D⊙↔	144"	208 or 240	6900	80 lbs.

◢ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements are required.
⊙ Units are available with built-in toggle. Consult factory for additional charges.
◤ 120 volt models require additional switches and tandem (end-to-end) elements.
↔ Models 96" and longer are tandem.

OPTIONS AND ACCESSORIES – PAGE 82
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

All Glo-Ray Aluminum Dual Infrared Models Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Leads: 3' conduit with leads – server's right.
Dimensions: with 3" Spacer (standard): 18"-144"W x 15"D x 2½"H.
with 6" Spacer: 18"-144"W x 18"D x 2½"H.

GR A H - xx(x) D
GR = Glo-Ray
A = Aluminum Housing
H = High Wattage; No Character = Standard Wattage
xx(x) = Width (inches)
D = Dual

Glo-Ray® Aluminium Dual Infrared Strip Heaters *continued*

A Shown with optional lights (shatter-resistant incandescent lights or halogen bulbs available)

B Sturdy extruded aluminum housings that do not sag, from 18" up to 144" (12')

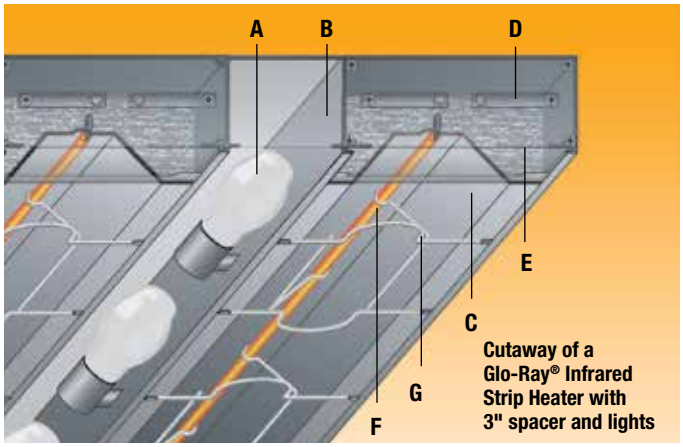
C Reflector does not blacken, maintaining a consistent heat pattern

D Standard Hanger Tab is provided for under shelf or chain installation

E Heavy-duty insulation minimizes heat loss

F Metal-sheathed heating element part guaranteed against burnout and breakage for two years

G Protective wire guard supports heating element without affecting heat distribution



Cutaway of a Glo-Ray® Infrared Strip Heater with 3" spacer and lights

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

GLO-RAY ALUMINUM DUAL INFRARED STRIP HEATERS WITH LIGHTS

Model	Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight
Standard Watt					
GRAL-18D	2	18"	120, 120/208 or 120/240	620	14 lbs.
GRAL-24D	2	24"	120, 120/208 or 120/240	820	16 lbs.
GRAL-30D	2	30"	120, 120/208 or 120/240	1020	19 lbs.
GRAL-36D	3	36"	120, 120/208 or 120/240	1330	22 lbs.
GRAL-42D	3	42"	120, 120/208 or 120/240	1530	25 lbs.
GRAL-48D〆	4	48"	120, 120/208 or 120/240	1840	30 lbs.
GRAL-54D〆	4	54"	120, 120/208 or 120/240	2090	34 lbs.
GRAL-60D〆	5	60"	120, 120/208 or 120/240	2400	35 lbs.
GRAL-66D〆	5	66"	120, 120/208 or 120/240	2620	39 lbs.
GRAL-72D〆	6	72"	120, 120/208 or 120/240	2910	42 lbs.
GRAL-84D〃〆	7	84"	120, 120/208 or 120/240	3420	50 lbs.
GRAL-96D〃〆	8	96"	120, 120/208 or 120/240	3930	56 lbs.
GRAL-108D〆∞	9	108"	120, 120/208 or 120/240	4240	64 lbs.
GRAL-120D〆∞	10	120"	120, 120/208 or 120/240	4800	72 lbs.
GRAL-132D〆∞	11	132"	120, 120/208 or 120/240	5300	79 lbs.
GRAL-144D〆∞	12	144"	120, 120/208 or 120/240	5820	86 lbs.
High Watt					
GRAHL-18D	2	18"	120, 120/208 or 120/240	820	14 lbs.
GRAHL-24D	2	24"	**120**, 120/208 or 120/240	1120	16 lbs.
GRAHL-30D	2	30"	120, 120/208 or 120/240	1440	19 lbs.
GRAHL-36D〆	3	36"	**120**, 120/208 or 120/240	1780	22 lbs.
GRAHL-42D〆	3	42"	120, 120/208 or 120/240	2080	25 lbs.
GRAHL-48D〆	4	48"	**120**, 120/208 or 120/240	2440	30 lbs.
GRAHL-54D〆	4	54"	120, 120/208 or 120/240	2740	33 lbs.
GRAHL-60D〆	5	60"	120, 120/208 or 120/240	3100	37 lbs.
GRAHL-66D〃〆	5	66"	120, 120/208 or 120/240	3420	38 lbs.
GRAHL-72D〃〆	6	72"	120, 120/208 or 120/240	3810	42 lbs.
GRAHL-84D〆∞	7	84"	120, 120/208 or 120/240	4520	50 lbs.
GRAHL-96D〆∞	8	96"	120, 120/208 or 120/240	5280	54 lbs.
GRAHL-108D〆∞	9	108"	120, 120/208 or 120/240	5540	64 lbs.
GRAHL-120D〆∞	10	120"	120, 120/208 or 120/240	6200	72 lbs.
GRAHL-132D∞	11	132"	120, 120/208 or 120/240	6900	79 lbs.
GRAHL-144D∞	12	144"	120/208 or 120/240	7620	86 lbs.

〃 When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements required.
〆 120v models with infinite controls require additional switches.
∞ Glo-Ray models 108"–144" and 120V models of GRAH(L)-84D and GRAH(L)-96D contain tandem (end-to-end) elements that may be individually controlled.

All Glo-Ray Aluminum Dual Models with Lights Feature:
Toggle Switch (max. 15 Amps) Location: Chef's left side (unless otherwise specified).
Built-In infinite switch not available.
Leads: 3' conduit with leads – server's right.
Dimensions: with 3" Spacer (standard): 15"D x 2½"H.
with 6" Spacer: 18"D x 2½"H.

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NOTE: For multiple circuit control options used with optional Tubular Stand Supports (ATL or NTL), the power supply may need to be located somewhere other than through the Tubular Stand. Consult factory for details.

GR A H L - xx(x) D
- GR — Glo-Ray
- A — Aluminum Housing
- H — H = High Watt; No Character = Standard Watt
- L — Incandescent Light
- xx(x) — Width (inches)
- D — Dual Elements

A series of **GRAH-60D** models

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-15, -18	15" and 18" Housings for GRA, GRAH, GRAL and GRAHL Dual models (Clear Anodized standard)						
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER** Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green	

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

GLOSS-15, -18	15" and 18" Housings for GRA, GRAH, GRAL and GRAHL Dual models (Clear Anodized standard)					
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue		

IND. LGT	Indicator Light (remote only)
Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –	
LEADS5	1'-5' extended Electrical Leads
LEADS10	6'-10' extended Electrical Leads
LEADS15	11'-15' extended Electrical Leads
LEADS20	16'-20' extended Electrical Leads
9.375BP1	9⅜" Sneeze Guard, one side
9.375BP2	9⅜" Sneeze Guard, two sides
14BP1	14" Sneeze Guard, one side
14BP2	14" Sneeze Guard, two sides
HAL	60 Watt Halogen Bulb in lieu of standard Display Light
NO BULB	No bulb option (GRAL-xxD, GRAHL-xxD models only)
LIGHTS-ADD'L	Extra Lamps – Installed (maximum two per foot less one – one per foot is standard)
3 ANEAL REFL	Bright Annealed Reflector for lights with 3" Spacer
6 ANEAL REFL	Bright Annealed Reflector for lights with 6" Spacer
NO CONTROL	No control included (GRA, GRAH, GRAL, GRAHL-xxD models only) Requires selection of RMB2-xx control **(see page 103)**
REM INF	Remote Infinite Switches (max. 12.2 Amps)
REM TOG	Remote Toggle Switches (max. 15 Amps)
RMB	Remote Control Enclosure (available in *Designer* Colors or Gloss Finishes) – Non-standard colors are non-returnable – Clear Anodized standard –
ATL-D	Adjustable Tubular Stands 10"-14" (not available in *Designer* Colors)
NTL-10-D, -12-D	Non-Adjustable Tubular Stands (specify 10" or 12" clearance)
NTL-14-D, -16-D	Non-Adjustable Tubular Stands (specify 14" or 16" clearance)
NTL-PAINT-D	*Designer* Color or Gloss Finish for Non-Adjustable Tubular Stands to match unit color – Non-standard colors are non-returnable –

ACCESSORIES *(available for purchase at any time)*

ADJ ANGLE-D	Adjustable Angle Brackets for Dual models (see page 102 for illustration)
ADJ ANGLE7-D	7" tall Adjustable Angle Brackets for Dual models (see page 102 for illustration)
CHAIN 1	Chain Suspension (see page 102 for illustration)
Chef LED 120V adjustable bulb – GRAL-xxD, GRAHL-xxD models only, all voltages – pass-through usage only	GRAL-xxD must be 15" or higher from surface, GRAHL-xxD must be 18" or higher from surface as pass through – Bulbs must be rotated down –
	CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminium Max Watt Infrared Strip Heaters

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray Aluminium Max Watt Infrared Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Features 25% greater wattage output than Glo-Ray high watt by comparison with single units varying in watts from 450 to 4150 watts; and units with lights varying from 570 to 4870 watts
- Sturdy extruded aluminum housings that do not sag, from 18" to 72" in 6" increments and 84" to 144" in 12" increments
- Protective wire guards under heating element
- Available options include Built-in Toggle Control, Toggle Control Remote Box, Electronic Infinite Control Remote Box or loose Remote Controls.
- Shatter-resistant incandescent lights (standard on GRAML models) enhance product display while safeguarding food products from bulb breakage. An optional halogen bulb may be used in lieu of incandescents
- Additional reflector styles available, consult factory for more information
- Heavy-duty insulation minimizes heat loss

GRAM-36

GRAML-36 with shatter-resistant incandescent lights and standard angle brackets

GLO-RAY ALUMINUM MAX WATT INFRARED STRIP HEATERS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight▲
Max Watt				
GRAM-18	18"	120, 208 or 240	450	9 lbs.
GRAM-24	24"	120, 208 or 240	650	10 lbs.
GRAM-30	30"	120, 208 or 240	825	10 lbs.
GRAM-36	36"	120, 208 or 240	1000	12 lbs.
GRAM-42	42"	120, 208 or 240	1175	12 lbs.
GRAM-48	48"	120, 208 or 240	1300	15 lbs.
GRAM-54	54"	120, 208 or 240	1500	16 lbs.
GRAM-60	60"	120, 208 or 240	1700	17 lbs.
GRAM-66⌇	66"	120, 208 or 240	1875	21 lbs.
GRAM-72⌇	72"	120, 208 or 240	2075	21 lbs.
GRAM-84◪	84"	120, 208 or 240	2400	22 lbs.
GRAM-96◪	96"	120, 208 or 240	2675	25 lbs.
GRAM-108⚯	108"	208 or 240	3000	23 lbs.
GRAM-120⚯	120"	208 or 240	3400	26 lbs.
GRAM-132⚯	132"	208 or 240	3750	30 lbs.
GRAM-144⚯	144"	208 or 240	4150	33 lbs.

▲ Add 2-8 lbs. depending on Remote Control Enclosure (RMB).
⊙ Includes either Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s) or Attached Control Enclosure with toggle switch(es) except as noted (please specify).
⌇ 120 volt models with built in controls require tandem (end-to-end) elements.
◪ 120 volt models require additional switches and tandem (end-to-end) elements.
⚯ Models contain tandem (end-to-end) elements that may be individually controlled.

All Glo-Ray Aluminum Max Watt Infrared Models Feature:
Includes: Angle Brackets and Attached or Remote Control Enclosure (RMB).
Leads: 3' conduit with leads – server's right.
Dimensions: 18"-144"W x 6"D x 2½"H.

GLO-RAY ALUMINUM MAX WATT INFRARED STRIP HEATERS with LIGHTS

Model	Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight▲
Max Watt					
GRAML-18	2	18"	120, 120/208 or 120/240	570	10 lbs.
GRAML-24	2	24"	120, 120/208 or 120/240	770	13 lbs.
GRAML-30	2	30"	120, 120/208 or 120/240	945	15 lbs.
GRAML-36	3	36"	120, 120/208 or 120/240	1180	15 lbs.
GRAML-42	3	42"	120, 120/208 or 120/240	1355	19 lbs.
GRAML-48	4	48"	120, 120/208 or 120/240	1540	20 lbs.
GRAML-54	4	54"	120, 120/208 or 120/240	1740	24 lbs.
GRAML-60⊙	5	60"	120, 120/208 or 120/240	2000	22 lbs.
GRAML-66⊙⌇	5	66"	120, 120/208 or 120/240	2175	25 lbs.
GRAML-72⊙⌇	6	72"	120, 120/208 or 120/240	2435	29 lbs.
GRAML-84◪⊗	7	84"	120, 120/208 or 120/240	2820	32 lbs.
GRAML-96◪⊘	8	96"	120, 120/208 or 120/240	3155	37 lbs.
GRAML-108⚯⊘	9	108"	120/208 or 120/240	3540	36 lbs.
GRAML-120⚯⊘	10	120"	120/208 or 120/240	4000	40 lbs.
GRAML-132⚯⊘	11	132"	120/208 or 120/240	4410	44 lbs.
GRAML-144⚯⊘	12	144"	120/208 or 120/240	4870	48 lbs.

▲ Add 2-8 lbs. depending on Remote Control Enclosure (RMB).
⊙ Includes Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s) or Attached Control Enclosure with toggle switch(es) except as noted (please specify).
⊗ 120 volt models not available with Built-in Controls.
⌇ 120 volt models with built in controls require tandem (end-to-end) elements.
◪ 120 volt models require additional switches and tandem (end-to-end) elements.
⚯ Models contain tandem (end-to-end) elements that may be individually controlled.
⊘ All voltages not available with Built-in Controls.

All Glo-Ray Aluminum Max Watt Infrared Models with Lights Feature:
Includes: Angle Brackets and Attached or Remote Control Enclosure (RMB).
Leads: 3' conduit with leads – server's right.
Dimensions: 18"-144"W x 9"D x 2½"H.

OPTIONS AND ACCESSORIES – PAGE 84
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GR A M L - xx(x)

- GR — Glo-Ray
- A — Aluminum Housing
- M — Max Watt
- L — L = Incandescent Light, No Character = No Light
- xx(x) — Width (inches)

GRAML-48
with standard
angle brackets

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-6	6" Housing for GRAM models						
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER** Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green	
COLOR-9	9" Housing for GRAML models						
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER** Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green	
RMB-COLOR	Remote Control Enclosure Housing in *Designer* Colors (select color below)						
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER** Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green	

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

GLOSS-6	6" Housing for GRAM models					
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue		
GLOSS-9	9" Housing for GRAML models					
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue		
RMB-GLOSS	Remote Control Enclosure Housing in Gloss Finishes ***– Non-standard colors are non-returnable – Clear Anodized standard –***					
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue		

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –	
HTLEADS5	1'-5' extended Electrical Leads
HTLEADS10	6'-10' extended Electrical Leads
HTLEADS15	11'-15' extended Electrical Leads
HTLEADS20	16'-20' extended Electrical Leads
3 ANEAL REFL	Bright Annealed Reflector for lights with 3" Spacer
RMB-GRAM-INF	Remote Control Enclosure with Toggle Control Switch, Electronic Infinite Control, Relay and Indicator Light (in lieu of standard Remote Control Enclosure)
BLT TOG	Built in Control - available for GRAML models only
NTL-14, -16	Non-Adjustable Tubular Stands – specify 14" or 16" clearance
NTL-18, -20	Non-Adjustable Tubular Stands – specify 18" or 20" clearance
NTL-22, -24	Non-Adjustable Tubular Stands – specify 22" or 24" clearance

NTL-PAINT	*Designer* Color or Gloss Finish for Non-Adjustable Tubular Stands (one pair) – Non-standard colors are non-returnable –						
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER** Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green	
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black	
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue			

CAP	Attached 6' Cord and Plug Set (120V only) on models up to 48" requires built-in controls and standard Chain Mount Kit: Two S Hooks with two 6" lengths of chain (available for GRAM models only)
CHAIN-HOOK	Two S Hooks with two 6" lengths of chain
HAL	60 Watt Halogen Bulb in lieu of standard Display Light
NO BULB	No bulb option (GRAML models only)

ACCESSORIES *(available for purchase at any time)*

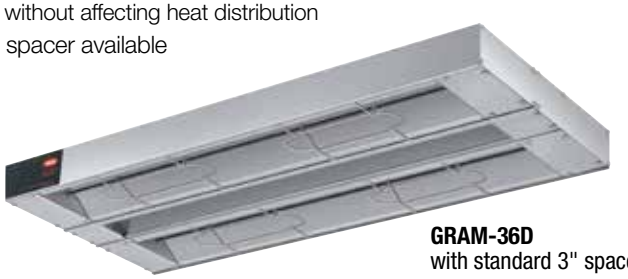
CHAIN 1	Chain Suspension
Chef LED 120V adjustable bulb – GRAML-xx models only, all voltages – pass-through usage only	
	GRAML-xx must be 13" or higher from surface as pass through – bulbs must be rotated down –
	CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Aluminum Max Watt Dual Infrared Strip Heaters

Create a deeper holding area with Glo-Ray Aluminium Max Watt Dual Aluminum Infrared Strip Heaters mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal-sheathed element, bathing the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

- Features 25% greater wattage output than Glo-Ray high watt by comparison with dual units varying in wattage from 900 to 8300 watts; and units with lights varying from 1020 to 9020 watts
- Sturdy extruded aluminum housings that do not sag, from 18" to 72" in 6" increments and 84" to 144" in 12" increments
- Protective wire guard supports heating element without affecting heat distribution
- 3" or 6" spacer available
- Heavy-duty insulation minimizes heat loss
- Shatter-resistant incandescent lights (standard on GRAML models) enhance product display while safeguarding food products from bulb breakage. An optional halogen bulb may be used in lieu of incandescents
- Additional reflector styles available, consult factory for more information



GRAM-36D
with standard 3" spacer

GLO-RAY ALUMINUM MAX WATT DUAL INFRARED STRIP HEATERS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight[a]
Max Watt				
GRAM-18D	18"	120, 208 or 240	900	13 lbs.
GRAM-24D	24"	120, 208 or 240	1300	18 lbs.
GRAM-30D	30"	120, 208 or 240	1650	20 lbs.
GRAM-36D	36"	120, 208 or 240	2000	23 lbs.
GRAM-42D	42"	120, 208 or 240	2350	27 lbs.
GRAM-48D	48"	120, 208 or 240	2600	34 lbs.
GRAM-54D	54"	120, 208 or 240	3000	32 lbs.
GRAM-60D	60"	120, 208 or 240	3400	35 lbs.
GRAM-66D[~]	66"	120, 208 or 240	3750	37 lbs.
GRAM-72D[~]	72"	120, 208 or 240	4150	43 lbs.
GRAM-84D[~]	84"	120, 208 or 240	4800	44 lbs.
GRAM-96D[~][▭]	96"	120, 208 or 240	5350	54 lbs.
GRAM-108D[▭]	108"	208 or 240	6000	59 lbs.
GRAM-120D[▭]	120"	208 or 240	6800	66 lbs.
GRAM-132D[▭]	132"	208 or 240	7500	73 lbs.
GRAM-144D[▭]	144"	208 or 240	8300	80 lbs.

[a] Add 2-8 lbs. depending on Remote Control Enclosure (RMB).
[⊙] Includes Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s). Built-in controls not available.
[~] 120v models require tandem (end-to-end) elements.
[▭] Units longer than 96" require tandem regardless of voltage.

All Glo-Ray Aluminum Max Watt Dual Infrared Models Feature:
Includes: Angle Brackets and Remote Control Enclosure (RMB).
Leads: 3' conduit with leads – server's right.
Dimensions: with 3" Spacer (standard): 18"-144"W x 15"D x 2½"H.
with 6" Spacer: 18"-144"W x 18"D x 2½"H.

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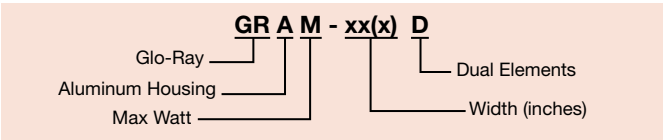

GRAML-72D with standard 3" spacer and lights and optional Black *Designer* Black, includes Remote Control Enclosure

GLO-RAY ALUMINUM MAX WATT DUAL INFRARED STRIP HEATERS with LIGHTS

Model	Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight▲
Max Watt					
GRAML-18D	2	18"	120, 120/208 or 120/240	1020	15 lbs.
GRAML-24D	2	24"	120, 120/208 or 120/240	1420	19 lbs.
GRAML-30D	2	30"	120, 120/208 or 120/240	1770	20 lbs.
GRAML-36D	3	36"	120, 120/208 or 120/240	2180	22 lbs.
GRAML-42D	3	42"	120, 120/208 or 120/240	2530	29 lbs.
GRAML-48D	4	48"	120, 120/208 or 120/240	2840	33 lbs.
GRAML-54D	4	54"	120, 120/208 or 120/240	3240	34 lbs.
GRAML-60D	5	60"	120, 120/208 or 120/240	3700	38 lbs.
GRAML-66D↙	5	66"	120, 120/208 or 120/240	4050	43 lbs.
GRAML-72D↙	6	72"	120, 120/208 or 120/240	4510	45 lbs.
GRAML-84D↙	7	84"	120, 120/208 or 120/240	5220	49 lbs.
GRAML-96D′	8	96"	120, 120/208 or 120/240	5830	60 lbs.
GRAML-108D	9	108"	120/208 or 120/240	6540	64 lbs.
GRAML-120D	10	120"	120/208 or 120/240	7400	72 lbs.
GRAML-132D	11	132"	120/208 or 120/240	8160	79 lbs.
GRAML-144D	12	144"	120/208 or 120/240	9020	86 lbs.

⊙ Includes Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s). Built-In controls not available.
▲ Add 2-8 lbs. depending on Remote Control Enclosure (RMB).
↙ 120 volt units reqiure tandem (end to end) elements.
′ GRAML-96D 120v not available with infinite controls.
Note: Other control options available, consult factory.

All Glo-Ray Aluminum Max Watt Dual Infrared Models with Lights Feature:
Includes: Angle Brackets and Remote Control Enclosure (RMB).
Leads: 3' conduit with leads – server's right.
Dimensions: with 3" Spacer (standard): 15"D x 2½"H.
with 6" Spacer: 18"D x 2½"H.

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RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GR A M L - xx (x) D
Glo-Ray
Aluminum Housing
Max Watt
Incandescent Light
Width (inches)
Dual Elements

GRAML-60D with optional non-adjustable tubular stands

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-15, -18	15" and 18" Housings for GRAM and GRAML Dual models						
	RED Warm Red	**GRAY** Gray Granite	**NAVY** Navy Blue	**COPPER** Antique Copper			
	BLACK Black	**WHITE** White Granite	**GREEN** Hunter Green				
RMB-COLOR	Remote Control Enclosure Housing in *Designer* Colors – Non-standard colors are non-returnable – Clear Anodized standard –						
	RED Warm Red	**GRAY** Gray Granite	**NAVY** Navy Blue	**COPPER** Antique Copper			
	BLACK Black	**WHITE** White Granite	**GREEN** Hunter Green				

Gloss Finishes, aluminum models 18"-144" – Non-standard colors are non-returnable – Clear Anodized standard –

GLOSS-15, -18	15" and 18" Housings for GRAM and GRAML Dual models						
	RRED Radiant Red	**GGRAY** Glossy Gray	**BBLACK** Bold Black				
	GGOLD Gleaming Gold	**BBLUE** Brilliant Blue					
RMB-GLOSS	Remote Control Enclosure Housing in Gloss Finishes						
	RRED Radiant Red	**GGRAY** Glossy Gray	**BBLACK** Bold Black				
	GGOLD Gleaming Gold	**BBLUE** Brilliant Blue					

Power Leads – Extended beyond standard 3' Conduit (must specify lead length) –

HTLEADS5	1'-5' extended Electrical Leads
HTLEADS10	6'-10' extended Electrical Leads
HTLEADS15	11'-15' extended Electrical Leads
HTLEADS20	16'-20' extended Electrical Leads
RMB-GRAM-INF	Remote Control Enclosure with Toggle Control Switch, Electronic Infinite Control, Relay and Indicator Light (in lieu of standard Remote Control Enclosure)
3 ANEAL REFL	Bright Annealed Reflector for lights with 3" Spacer
6 ANEAL REFL	Bright Annealed Reflector for lights with 6" Spacer

Stands

NTL-18-D, -20-D	Non-Adjustable Tubular Stands (specify 18" or 20" clearance)
NTL-22-D, -24-D	Non-Adjustable Tubular Stands (specify 22" or 24" clearance)
NTL-PAINT-D	*Designer* Color or Gloss Finish for Non-Adjustable Tubular Stands to match unit color – Non-standard colors are non-returnable –
HAL	60 Watt Halogen Bulb in lieu of standard Display Light
NO BULB	No bulb option (GRAML-xxD models only)

ACCESSORIES *(available for purchase at any time)*

Chef LED 120V adjustable bulb – GRAML-xxD models only, all voltages – pass-through usage only –

GRAML-xxD must be 18" to 24" from surface as pass through – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Narrow Infrared Strip Heaters

Hatco Glo-Ray® Narrow Infrared Strip Heaters keep all hot foods at optimum serving temperatures longer, while the slim design fits ideally in buffet areas. Even the most delicate dishes hold that "just-prepared" look. The entire holding surface is heated evenly with no "cold" spots.

- Slim design that's 2" high and 4" deep
- Available in widths from 18"-72"
- Pre-focused heat pattern maintains serving temperatures longer without continuing to cook the food
- Optional Remote Control Enclosure (RMB) available in *Designer* Colors

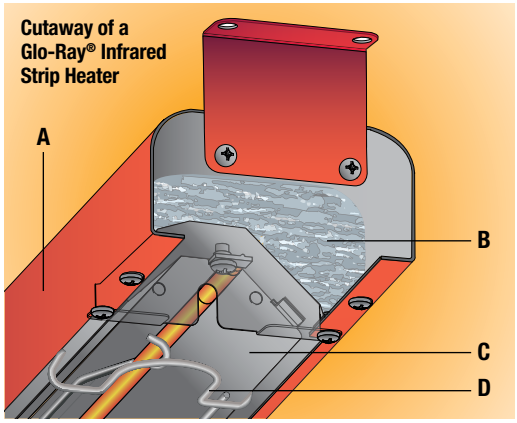
Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

GRN-24 in standard *Designer* Black with standard angle brackets

GLO-RAY NARROW INFRARED STRIP HEATERS

Model	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight
Standard Watt				
GRN-18	18"	120, 208 or 240	250	5 lbs.
GRN-24	24"	120, 208 or 240	350	6 lbs.
GRN-30	30"	120, 208 or 240	450	9 lbs.
GRN-36	36"	120, 208 or 240	575	9 lbs.
GRN-42	42"	120, 208 or 240	675	9 lbs.
GRN-48	48"	120, 208 or 240	800	11 lbs.
GRN-54	54"	120, 208 or 240	925	12 lbs.
GRN-60	60"	120, 208 or 240	1050	13 lbs.
GRN-66	66"	120, 208 or 240	1160	16 lbs.
GRN-72	72"	120, 208 or 240	1275	17 lbs.
High Watt				
GRNH-18	18"	120, 208 or 240	350	7 lbs.
GRNH-24	24"	120, 208 or 240	500	6 lbs.
GRNH-30	30"	120, 208 or 240	660	7 lbs.
GRNH-36	36"	120, 208 or 240	800	8 lbs.
GRNH-42	42"	120, 208 or 240	950	9 lbs.
GRNH-48	48"	120, 208 or 240	1100	11 lbs.
GRNH-54	54"	120, 208 or 240	1250	12 lbs.
GRNH-60	60"	120, 208 or 240	1400	13 lbs.
GRNH-66′	66"	120, 208 or 240	1560	16 lbs.
GRNH-72′	72"	120, 208 or 240	1725	17 lbs.

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.
′ Infinite Switch not available in 120V. RMB2-1R series Remote Control Enclosure (RMB) required for infinite control.



A Sturdy housing available in optional Stainless Steel or six optional *Designer* Colors (*Designer* Black standard)

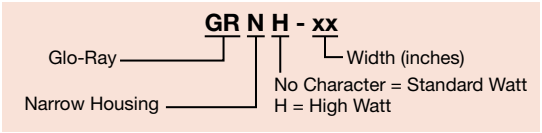
B Heavy-duty insulation minimizes heat loss

C Aluminized reflector retains full heat intensity and directs more heat towards edges of holding surface

D Protective wire guard supports heating element without affecting heat distribution

All Glo-Ray Narrow Infrared Models Feature:
Toggle Switch (max. 15 Amps) with Indicator Light Location: Chef's left side (unless otherwise specified).
***Designer* Color Angle Brackets:** To match unit color and provide 1½" clearance between strip heater and overshelf. Non-standard colors are non-returnable.
Leads: 6" leads – server's right. **Dimensions:** 18"-72"W x 4"D x 2"H.

RECOMMENDED MOUNTING HEIGHTS – PAGE 101
COLORS AND FINISHES – INSIDE BACK COVER



OPTIONS *(available at time of purchase only)*

Designer Colors, models 18"-72" – Non-standard colors are non-returnable – Black Standard –

RED	Warm Red	**WHITE**	White Granite	**GREEN**	Hunter Green
GRAY	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper

Stainless Steel – Non-standard colors are non-returnable –

SS	Stainless Steel

Power Leads (must specify lead length) –

LEADS5	1'-5' extended Electrical Leads
LEADS10	6'-10' extended Electrical Leads
LEADS15	11'-15' extended Electrical Leads
LEADS20	16'-20' extended Electrical Leads
NO CONTROL	No control included – Requires selection of RMB2-xx control – see page 103
RMB	Remote Control Enclosure (available in *Designer* Colors or Gloss Finishes) – Non-standard colors are non-returnable –
TABS	Stainless steel Hanger tabs in lieu of angle brackets
CAP	Attached 6' Cord and Plug Set (120V only) on models up to 72" with Standard Chain Mount Kit (two S Hooks with two 6" lengths of chain) and hanger tabs (max. 1800 Watt)
CHAIN-HOOK	Two S Hooks with two 6" lengths of chain
NTL-10, -12	Non-Adjustable Tubular Stands (specify 10" or 12" clearance and power location)
NTL-14, -16	Non-Adjustable Tubular Stands (specify 14" or 16" clearance and power location)
NTL-PAINT	*Designer* Color for Non-Adjustable Tubular Stands to match unit color – Non-standard colors are non-returnable –

Glo-Ray® Narrow Max Watt Infrared Strip Heaters

Glo-Ray® Narrow Max Watt Infrared Strip Heaters keep all hot foods at optimum serving temperatures longer, while the slim design fits ideally in buffet areas. The entire holding surface is heated evenly with no "cold" spots.

- Slim design that's 2" high and 4" deep
- Available in widths from 18"-72"
- Pre-focused heat pattern maintains serving temperatures longer without continuing to cook the food
- Available in Stainless Steel only

GRNM-24 in standard Stainless Steel with standard angle brackets

GLO-RAY NARROW MAX WATT INFRARED STRIP HEATERS (must specify RMB)

Model	Width	Voltage (Single Phase)	Watts	Approx. Ship Weight
GRNM-18	18"	120, 208 or 240	450	7 lbs.
GRNM-24	24"	120, 208 or 240	650	8 lbs.
GRNM-30	30"	120, 208 or 240	825	9 lbs.
GRNM-36	36"	120, 208 or 240	1000	10 lbs.
GRNM-42	42"	120, 208 or 240	1175	11 lbs.
GRNM-48	48"	120, 208 or 240	1300	13 lbs.
GRNM-54′	54"	120, 208 or 240	1500	13 lbs.
GRNM-60′	60"	120, 208 or 240	1700	13 lbs.
GRNM-66′	66"	120, 208 or 240	1875	16 lbs.
GRNM-72′	72"	120, 208 or 240	2075	16 lbs.

○ Does not include Remote Control Enclosure (RMB), see pages 103 and 104.
′ Infinite Switch not available in 120V. RMB2-1R series Remote Control Enclosure (RMB) required for infinite control.

All Glo-Ray Narrow Max Watt Infrared Models Feature:
Angle Brackets: Provides 1½" clearance between strip heater and overshelf.
Leads: 6" leads – server's right.
Dimensions: 18"-72"W x 4"D x 2"H.

RECOMMENDED MOUNTING HEIGHTS – PAGE 101

OPTIONS (available at time of purchase only)

Power Leads – Extended beyond Standard 6" Leads (must specify lead length) –

HTLEADS5	1'-5' extended Electrical Leads
HTLEADS10	6'-10' extended Electrical Leads
HTLEADS15	11'-15' extended Electrical Leads
HTLEADS20	16'-20' extended Electrical Leads
NO CONTROL	No control included – Requires selection of RMB2-xx control – see page 103
RMB	Requires Remote Control Enclosure – Not available with Built-In controls
BLT INF	Infinite Control Built-In in lieu of Toggle (max. 12.2 Amps) (remote installation recommended)
NTL-14, -16	Non-Adjustable Tubular Stands (specify 14" or 16" clearance and power location)

GR N M - xx
Glo-Ray
Narrow Housing
M = Max Wattage
Width (inches)

Glo-Ray® Aluminum Infra-Black® High Watt Strip Heaters

For foodwarming at a close range to food product, the Glo-Ray® Infra-Black® heat technology is ideal, emitting a solid panel of uniform heat. Sturdy continuous single or dual extruded aluminum housings assure quality, durability and a variety of widths, depths, mounting arrangements and colors will fit your operation.

- Provides ideal amount of heat for limited space operations, mounted 4" to 10" above target surface for singles and 8" to 14" for duals
- Metal-sheathed heating element part guaranteed against burnout and breakage for two years
- Infra-Black emitter provides even heat distribution – eliminating hot spots
- Sturdy aluminum housings that do not sag, from 18" to 72" in 6" increments
- Heavy-duty insulation keeps the exterior housing cool
- Optional wire guard available to protect user from incidental contact with heated surface
- Optional 3" or 6" spacer available on dual models with or without lights *(see next page)*

GRAIH-36 with optional wire guard, requires TCBI or Remote Control Enclosure (RMB)

GRAIH-36 with optional TCBI control box and wire guard

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS
(must specify RMB or TCBI)

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
GRAIH-18	18"	120, 208 or 240	350	10 lbs.
GRAIH-24	24"	120, 208 or 240	500	11 lbs.
GRAIH-30	30"	120, 208 or 240	660	12 lbs.
GRAIH-36	36"	120, 208 or 240	800	13 lbs.
GRAIH-42	42"	120, 208 or 240	950	16 lbs.
GRAIH-48	48"	120, 208 or 240	1100	16 lbs.
GRAIH-54	54"	120, 208 or 240	1250	18 lbs.
GRAIH-60	60"	120, 208 or 240	1400	19 lbs.
GRAIH-66′	66"	120, 208 or 240	1560	23 lbs.
GRAIH-72′	72"	120, 208 or 240	1725	25 lbs.

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT STRIP HEATERS with LIGHTS
(must specify RMB or TCBI)

Model	No. of Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
GRAIHL-18	2	18"	120, 120/208 or 120/240	470	12 lbs.
GRAIHL-24	2	24"	120, 120/208 or 120/240	620	14 lbs.
GRAIHL-30	2	30"	120, 120/208 or 120/240	780	16 lbs.
GRAIHL-36	3	36"	120, 120/208 or 120/240	980	18 lbs.
GRAIHL-42	3	42"	120, 120/208 or 120/240	1130	20 lbs.
GRAIHL-48	4	48"	120, 120/208 or 120/240	1340	22 lbs.
GRAIHL-54	4	54"	120, 120/208 or 120/240	1490	24 lbs.
GRAIHL-60	5	60"	120, 120/208 or 120/240	1700	26 lbs.
GRAIHL-66′	5	66"	120, 120/208 or 120/240	1860	28 lbs.
GRAIHL-72′⊙	6	72"	120, 120/208 or 120/240	2085	30 lbs.

○ Does not include Remote Control Enclosure (RMB).

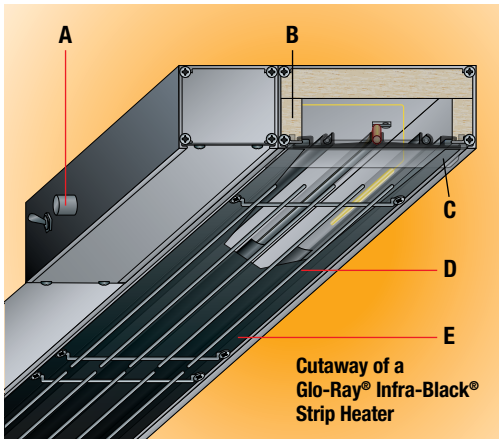
⚬ Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box with Indicator Lights (TCBI). Must choose either RMB (see pages 103 and 104) or TCBI (see OPTIONS on page 92).

′ Infinite Switch not available in 120V.

⊙ 120V models available with remote control only.

All Glo-Ray Aluminum Infra-Black High Watt Models with or without Lights Feature:
Leads: 3' conduit with leads – server's right. 6" leads when supplied with TCBI – exit side of control box.
Dimensions: GRAIH: 18"-72"W x 6"D x 2⅜"H.
GRAIHL: 18"-72"W x 9"D x 2⅜"H.
TCBI Control Enclosure dimensions (not including switches): 8"W x 3"D x 2½"H.
Control Enclosure location: Chef's left side – light side (unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 92
RECOMMENDED MOUNTING HEIGHTS – PAGE 101



Cutaway of a Glo-Ray® Infra-Black® Strip Heater

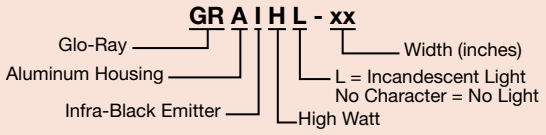
A Thermostatically controlled to regulate heat and provide consistent temperature. (Optional Remote Control Enclosure (RMB) available)

B Heavy-duty insulation minimizes heat loss

C Provides ideal amount of heat for limited space operations, effectively holding product

D Optional wire guard available to protect user from incidental contact with the heated surface

E Infra-Black emitter provides even heat distribution, eliminating hot spots for close applications



Glo-Ray® Aluminum Infra-Black® High Watt Dual Strip Heaters

GRAIH-60D 120V models available with remote control only

GRAIHL-24D in optional Radiant Red Gloss Finish

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS
(must specify RMB or TCBI)

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
GRAIH-18D	18"	120, 208 or 240	700	16 lbs.
GRAIH-24D	24"	120, 208 or 240	1000	22 lbs.
GRAIH-30D	30"	120, 208 or 240	1320	22 lbs.
GRAIH-36D	36"	120, 208 or 240	1600	27 lbs.
GRAIH-42D⊙	42"	120, 208 or 240	1900	35 lbs.
GRAIH-48D⊙	48"	120, 208 or 240	2200	33 lbs.
GRAIH-54D⊙	54"	120, 208 or 240	2500	41 lbs.
GRAIH-60D⊙	60"	120, 208 or 240	2800	46 lbs.
GRAIH-66D⊙/	66"	120, 208 or 240	3120	44 lbs.
GRAIH-72D⊙/⊘	72"	120, 208 or 240	3450	51 lbs.

GLO-RAY ALUMINUM INFRA-BLACK HIGH WATT DUAL STRIP HEATERS with LIGHTS
(must specify RMB or TCBI)

Model	No. of Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
GRAIHL-18D	2	18"	120, 120/208 or 120/240	820	15 lbs.
GRAIHL-24D	2	24"	120, 120/208 or 120/240	1120	21 lbs.
GRAIHL-30D	2	30"	120, 120/208 or 120/240	1440	25 lbs.
GRAIHL-36D	3	36"	120, 120/208 or 120/240	1780	29 lbs.
GRAIHL-42D⊙	3	42"	120, 120/208 or 120/240	2080	33 lbs.
GRAIHL-48D⊙	4	48"	120, 120/208 or 120/240	2440	35 lbs.
GRAIHL-54D⊙	4	54"	120, 120/208 or 120/240	2740	39 lbs.
GRAIHL-60D⊙	5	60"	120, 120/208 or 120/240	3100	47 lbs.
GRAIHL-66D⊙/⊘	5	66"	120, 120/208 or 120/240	3420	47 lbs.
GRAIHL-72D⊙/⊘	6	72"	120, 120/208 or 120/240	3810	54 lbs.

○ Does not include Remote Control Enclosure (RMB).
● Does not include Remote Control Enclosure (RMB) or Thermostatic Control Box with Indicator Lights (TCBI). Must choose either RMB (see pages 103 and 104) or TCBI (see OPTIONS on page 92).
⊙ 120V models available with remote control only.
/ Infinite Switch not available in 120V.
⊘ TCBI not available in 208V, 120/208V.

All Glo-Ray Aluminum Infra-Black High Watt Dual Models with or without Lights Feature:
Leads: 3' conduit with leads – server's right. 6" leads when supplied with TCBI – exit side of control box.
Dimensions: GRAIH-xxD with 3" Spacer: 18"-72"W x 15"D x 2⅜"H.
GRAIHL-xxD with 3" Spacer: 18"-66"W x 15"D x 2⅜"H.
GRAIH-xxD with 6" Spacer: 18"-72"W x 18"D x 2⅜"H.
GRAIHL-xxD with 6" Spacer: 18"-66"W x 18"D x 2⅜"H.
TCBI Control Enclosure dimensions (not including switches): 8"W x 3"D x 2½"H.
Control Enclosure location: Chef's left side – light side (unless otherwise specified).

OPTIONS AND ACCESSORIES – PAGE 92
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GR A I H L - xx D
- GR: Glo-Ray
- A: Aluminum Housing
- I: Infra-Black Emitter
- H: H = High Watt
- L: L = Incandescent Light; No Character = No Light
- xx: Width (inches)
- D: Dual Elements

GRAIH-72 with optional wire guard, requires Remote Control Enclosure (RMB)

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Standard –								
COLOR-6, -9	6" Housing for GRAIH models and 9" Housing for GRAIHL models							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		
COLOR-15, -18	15" and 18" Housings for GRAIH and GRAIHL Dual models							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		
Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –								
GLOSS-6, -9	6" Housing for GRAIH models and 9" Housing for GRAIHL models							
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black		
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue				
GLOSS-15, -18	15" and 18" Housings for GRAIH and GRAIHL Dual models							
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black		
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue				
AIH18WG -AIH72WG	Element Wire Guard (Dual models require two sets)							
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light							
NO CONTROL	No control included (GRAIH, GRAIHL-xx, GRAIH, GRAIHL-xxD models only) Requires selection of RMB2-xx control – see page 103							
RMB	Remote Control Enclosure – available in *Designer* Colors or Gloss Finishes – Non-standard colors are non-returnable – ***Clear Anodized Standard –***							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		
	RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black		
	GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue				
TCBI	Thermostatic Control Box with Indicator Lights							
Non-Adjustable Tubular Stands								
AIH4NTL	4"							
AIH6NTL	6"							
AIH7.5NTL-D	7.5"							
AIH8NTL	8" (Dual models require two pair)							
AIH10NTL	10" (Dual models require two pair)							
AIH12NTL-D	12"							
AIH14NTL-D	14"							
NTL-PAINT	*Designer* Color or Gloss Finish for Non-Adjustable Tubular Stands to match unit color – Non-Standard colors are non-returnable –							
NTL-PAINT-D	*Designer* Color or Gloss Finish for Non-Adjustable Tubular Stands to match unit color – Non-Standard colors are non-returnable –							
Power Leads (must specify lead length) –								
HTLEADS5	1'-5' extended Electrical Leads							
HTLEADS10	6'-10' extended Electrical Leads							
HTLEADS15	11'-15' extended Electrical Leads							
HTLEADS20	16'-20' extended Electrical Leads							

ACCESSORIES *(available for purchase at any time)*

ADJ ANGLE	Adjustable Angle Brackets (see page 102 for illustration)
ADJ ANGLE7	7" tall Adjustable Angle Brackets (see page 102 for illustration)
ADJ ANGLE-D	Adjustable Angle Brackets for Dual models (see page 102 for illustration)
ADJ ANGLE7-D	7" tall Adjustable Angle Brackets for Dual models (see page 102 for illustration)
CHAIN 1	Chain Suspension (see page 102 for illustration)
Chef LED 120V adjustable bulb – GRAIHL-xx models only, all voltages – pass-through usage only –	
	GRAIHL-xx must be 11" or higher from surface as pass through – bulbs must be rotated down –
	CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® *Designer* Aluminum Infrared Strip Heaters

Hatco Glo-Ray *Designer* Aluminum Infrared Strip Heaters safely keep all hot foods at optimum serving temperatures longer. This modern design is ideal for front-of-the-house use. Units are offered in continuous housings, up to 84" (7'), are available in *Designer* Colors to match most décors and include 14" *Designer* non-adjustable stands.

- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food
- Available in widths from 21½" to 87½"
- Available in a variety of models, configurations, colors and accessories to provide unlimited flexibility
- Black corner caps and inset panels standard
- Optional coated shatter-resistant incandescent or halogen lights enhance product displays while safeguarding food from bulb breakage
- Optional Sneeze Guards
- Additional reflector styles and lower wattage elements available, consult factory for more information

GR2AH-36 with *Designer* non-adjustable stands (NTL) and optional *Designer* Warm Red inset panels

GR2AHL-36 with optional overhead mounts (NTH) and *Designer* Warm Red inset panels

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS
(must specify and add price of RMB)

Model[❀]	Width	Watts	Approx. Ship Weight[○]
Standard Watt			
GR2A-18	21½"	250	19 lbs.
GR2A-24	27½"	350	20 lbs.
GR2A-30	33½"	450	27 lbs.
GR2A-36	39½"	575	37 lbs.
GR2A-42	45½"	675	38 lbs.
GR2A-48	51½"	800	43 lbs.
GR2A-54	57½"	925	43 lbs.
GR2A-60	63½"	1050	40 lbs.
GR2A-66	69½"	1160	40 lbs.
GR2A-72	75½"	1275	42 lbs.
GR2A-84〆	87½"	1500	46 lbs.
High Watt			
GR2AH-18	21½"	350	20 lbs.
GR2AH-24	27½"	500	20 lbs.
GR2AH-30	33½"	660	27 lbs.
GR2AH-36	39½"	800	27 lbs.
GR2AH-42	45½"	950	34 lbs.
GR2AH-48	51½"	1100	27 lbs.
GR2AH-54	57½"	1250	43 lbs.
GR2AH-60	63½"	1400	40 lbs.
GR2AH-66〆	69½"	1560	40 lbs.
GR2AH-72〆	75½"	1725	42 lbs.
GR2AH-84〆	87½"	2050	46 lbs.

[❀] When no color is specified, color inset panels and corner caps will be black.
[○] Does not include Remote Control Enclosure (RMB).
[●] Does not include Remote Control Enclosure (RMB). Must choose RMB (see pages 103 and 104).
〆 When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements required.
〆 120 volt models require additional switches and tandem (end-to-end) elements.

All Glo-Ray Designer Aluminum Infrared Models Feature:
Voltage: 120, 208 or 240, single phase only.
Switch Location: Remote Control Enclosure (RMB) only (see pages 103 and 104).
Leads: 5' leads through ½" conduit in leg cavity.
Dimensions without stands: 21½"-87½"W x 9"D x 3½"H.

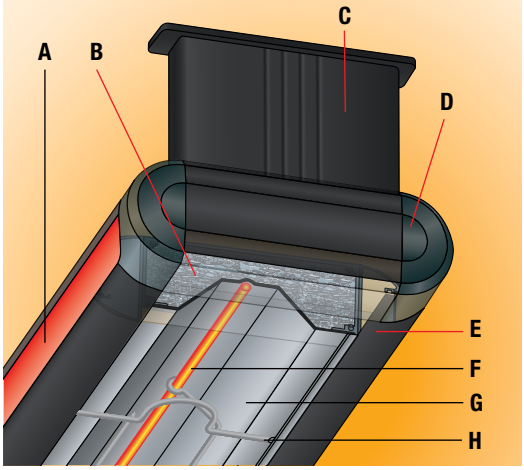
OPTIONS AND ACCESSORIES – PAGE 95
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GR 2 A H - xx
Glo-Ray
Designer
Aluminum Housing
H = High Watt
No Character = Standard Watt
Width (inches)

Glo-Ray® *Designer* Aluminum Infrared Strip Heaters with Lights

GR2AHL-24 with *Designer* non-adjustable stands optional Sneeze Guards and *Designer* Hunter Green inset panels

Cutaway of a *Designer* Glo-Ray® Infrared Strip Heater



GLO-RAY DESIGNER ALUMINUM INFRARED STRIP HEATERS with LIGHTS
(must specify RMB)

Model[❀]	No. of Bulbs	Width	Watts	Approx. Ship Weight[○]
Standard Watt				
GR2AL-18	2	21½"	370	24 lbs.
GR2AL-24	2	27½"	470	24 lbs.
GR2AL-30	2	33½"	570	29 lbs.
GR2AL-36	3	39½"	755	33 lbs.
GR2AL-42	3	45½"	855	35 lbs.
GR2AL-48	4	51½"	1040	36 lbs.
GR2AL-54	4	57½"	1165	49 lbs.
GR2AL-60	5	63½"	1350	54 lbs.
GR2AL-66	5	69½"	1460	57 lbs.
GR2AL-72	6	75½"	1635	58 lbs.
GR2AL-84′	7	87½"	1920	62 lbs.
High Watt				
GR2AHL-18	2	21½"	470	26 lbs.
GR2AHL-24	2	27½"	620	24 lbs.
GR2AHL-30	2	33½"	780	29 lbs.
GR2AHL-36	3	39½"	980	33 lbs.
GR2AHL-42	3	45½"	1130	35 lbs.
GR2AHL-48	4	51½"	1340	48 lbs.
GR2AHL-54	4	57½"	1490	49 lbs.
GR2AHL-60	5	63½"	1700	54 lbs.
GR2AHL-66′	5	69½"	1860	57 lbs.
GR2AHL-72′	6	75½"	2085	58 lbs.
GR2AHL-84〆	7	87½"	2470	62 lbs.

❀ When no color is specified, color inset panels and corner caps will be black.
○ Does not include Remote Control Enclosure (RMB).
⚬ Does not include Remote Control Enclosure (RMB). Must choose RMB (see pages 103 and 104).
′ When using an infinite control with 120 volt model, additional switch(es) and tandem (end-to-end) elements required.
〆 120 volt models require additional switches and tandem (end-to-end) elements.

All Glo-Ray Designer Aluminum Infrared Models with Lights Feature:
Voltage: 120, 120/208 or 120/240, single phase only.
Switch Location: Remote Control Enclosure (RMB) only (see pages 103 and 104).
Leads: 5' leads through ½" conduit in leg cavity.
Dimensions without stands: 21½"-87½"W x 12"D x 3½"H.

OPTIONS AND ACCESSORIES – PAGE 95
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

A Choice of seven *Designer* Color inset panels and attractive styling for front-of-the-house applications
B Heavy-duty insulation minimizes heat loss
C Non-adjustable stand conceals the power wiring, available for counter or overhead mounting
D Accent color corners available in Dark Gray or Black (standard)
E Sturdy aluminium extrusion construction; available in Clear Anodized aluminum finish or one of seven *Designer* Colors for housings (shown in optional *Designer* Black)
F Metal-sheathed heating element part guaranteed against burnout and breakage for two years
G Aluminized Reflectors won't discolor, so heat can be reflected and directed to the food product being held
H Protective wire guard supports heating element without affecting heat distribution

GR 2 A H L - xx
- GR — Glo-Ray
- 2 — *Designer*
- A — Aluminum Housing
- H — H = High Watt, No Character = Standard Watt
- L — Lights
- xx — Width (inches)

GR2AHL-84 with standard *Designer* non-adjustable stands and optional *Designer* Black and Sneeze Guards

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 21½"- 87½" (includes stands) – Non-standard colors are non-returnable – Clear Anodized Standard –

COLOR-6	9" Housing for GR2A and GR2AH models							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		
COLOR-9	12" Housing for GR2AL and GR2AHL models							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		

Designer Inset Panel Colors – Black standard – Non-standard colors are non-returnable –

	RED	Warm Red	**WHITE**	White Granite	**GREEN**	Hunter Green		
	GRAY	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper		

Designer Corner Caps – Black standard –

	DKGRAY Dark Gray Corner Caps
NO CONTROL	No control included (GR2A, GR2AH, GR2AL, GR2AHL models only), requires selection of RMB2-xx control – see page 103
RMB	Must choose Remote Control Enclosure (not included)

Designer Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized Standard –

RMB-COLOR	Remote Control Enclosure Housing in *Designer* Color							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		

7.5BP1	7½" Sneeze Guard one side
7.5BP2	7½" Sneeze Guard two sides
14BP1	14" Sneeze Guard one side
14BP2	14" Sneeze Guard two sides
NTL2-10, -12, -16	*Designer* Color Non-Adjustable Stands to match unit color: 10", 12" or 16" in lieu of 14" Standard Stands – Non-Standard colors are non-returnable –
NTH2-4	4" *Designer* Color Overhead Mounts in lieu of 14" Standard Legs to match unit color – Non-Standard colors are non-returnable –
HAL	60 Watt Halogen Bulb in lieu of standard Display Light
NO BULB	No bulb option (GR2AL, GR2AHL models only)
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per ft. less one – one per ft. is Standard)

Power Leads (must specify lead length) –

LEADS5	1'-5' extended Electrical Leads
LEADS10	6'-10' extended Electrical Leads
LEADS15	11'-15' extended Electrical Leads
LEADS20	16'-20' extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

Chef LED 120V adjustable bulb – GR2AL, GR2AHL models only, all voltages –

GR2AHL requires pass-through usage only and unit must be 10" or higher from surface – bulbs must be rotated down
CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000
Accessory

Glo-Ray® *Designer* Aluminum Infrared Dual Strip Heaters

Glo-Ray *Designer* Aluminum Infrared Dual Strip Heaters allow side-by-side mounting of two warmers to provide a deeper holding area, keeping hot food at optimum serving temperatures. These modern front-of-the-house warmers have 3" spacers standard with optional 6" spacers. Units are available in *Designer* colors to match most décors.

- Sturdy continuous aluminum housings eliminate sagging
- Pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface, holding food safely
- Available in widths from 21½" to 87½"
- Variety of models, configurations, colors and accessories provide unlimited flexibility. Non-standard colors are non-returnable
- Optional Sneeze Guards that meet food safety standards can be ordered for display areas and buffet lines
- Optional shatter-resistant incandescent lights available
- Black corner caps and inset panels standard
- Additional reflector styles and lower wattage elements available, consult factory for more information

GR2AH-24D with standard *Designer* non-adjustable stands, optional Sneeze Guards and optional *Designer* Navy Blue inset panels

GR2AHL-48D with standard *Designer* non-adjustable stands and optional *Designer* Warm Red inset panels

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

GLO-RAY DESIGNER ALUMINUM INFRARED DUAL STRIP HEATERS *(must specify RMB)*

Model❀	Width	Watts	Approx. Ship Weight○
Standard Watt			
GR2A-18D	21½"	500	28 lbs.
GR2A-24D	27½"	700	31 lbs.
GR2A-30D	33½"	900	37 lbs.
GR2A-36D	39½"	1150	37 lbs.
GR2A-42D	45½"	1350	41 lbs.
GR2A-48D	51½"	1600	45 lbs.
GR2A-54D	57½"	1850	52 lbs.
GR2A-60D	63½"	2100	60 lbs.
GR2A-66D	69½"	2320	70 lbs.
GR2A-72D	75½"	2550	63 lbs.
GR2A-84D/	87½"	3000	84 lbs.
High Watt			
GR2AH-18D	21½"	700	29 lbs.
GR2AH-24D	27½"	1000	29 lbs.
GR2AH-30D	33½"	1320	37 lbs.
GR2AH-36D	39½"	1600	37 lbs.
GR2AH-42D	45½"	1900	48 lbs.
GR2AH-48D	51½"	2200	55 lbs.
GR2AH-54D	57½"	2500	60 lbs.
GR2AH-60D	63½"	2800	55 lbs.
GR2AH-66D/	69½"	3120	64 lbs.
GR2AH-72D/	75½"	3450	61 lbs.
GR2AH-84D↗	87½"	4100	106 lbs.

❀ When no color is specified, color inset panels and corner caps will be black.
○ Does not include Remote Control Enclosure (RMB).
o Does not include Remote Control Enclosure (RMB). Must choose RMB, see pages 103, 104.
/ Infinite switch requires tandem for 120 volt GR2AH-66D & -72D.
↗ 120 volt requires tandem for GR2AH-84D.

All Glo-Ray Designer Aluminum Infrared Dual Models Feature:
Voltage: Models Without Lights: 120, 208 or 240, single phase only.
Switch Location: Remote Control Enclosure (RMB) only (see pages 103, 104).
Leads: 5' leads through ½" conduit in leg cavity.
Dimensions: with 3" Spacer (standard): 21½"-87½"W x 18"D x 3½"H.
with 6" Spacer: 21½"-87½"W x 21"D x 3½"H.

GLO-RAY DESIGNER ALUMINUM INFRARED DUAL STRIP HEATERS with LIGHTS *(must specify RMB)*

Model❀	No. of Bulbs	Width	Watts	Approx. Ship Weight○
Standard Watt				
GR2AL-18D	2	21½"	620	32 lbs.
GR2AL-24D	2	27½"	820	32 lbs.
GR2AL-30D	2	33½"	1020	35 lbs.
GR2AL-36D	3	39½"	1330	40 lbs.
GR2AL-42D	3	45½"	1530	46 lbs.
GR2AL-48D	4	51½"	1840	47 lbs.
GR2AL-54D	4	57½"	2090	50 lbs.
GR2AL-60D	5	63½"	2400	55 lbs.
GR2AL-66D	5	69½"	2620	67 lbs.
GR2AL-72D	6	75½"	2910	75 lbs.
GR2AL-84D/	7	87½"	3420	82 lbs.
High Watt				
GR2AHL-18D	2	21½"	820	32 lbs.
GR2AHL-24D	2	27½"	1120	32 lbs.
GR2AHL-30D	2	33½"	1440	35 lbs.
GR2AHL-36D	3	39½"	1780	40 lbs.
GR2AHL-42D	3	45½"	2080	46 lbs.
GR2AHL-48D	4	51½"	2440	47 lbs.
GR2AHL-54D	4	57½"	2740	50 lbs.
GR2AHL-60D	5	63½"	3100	55 lbs.
GR2AHL-66D/	5	69½"	3420	67 lbs.
GR2AHL-72D/	6	75½"	3810	75 lbs.
GR2AHL-84D↗	7	87½"	4520	82 lbs.

❀ When no color is specified, color inset panels and corner caps will be black.
○ Does not include Remote Control Enclosure (RMB).
o Does not include Remote Control Enclosure (RMB). Must choose RMB, see pages 103, 104.
/ Infinite switch requires tandem for 120 volt GR2AH-66D & -72D.
↗ 120 volt requires tandem for GR2AH-84D.

All Glo-Ray Designer Aluminum Infrared Dual with Lights Models Feature:
Voltage: Models With Lights:120, 120/208 or 120/240, single phase only.
Switch Location: Remote Control Enclosure (RMB) only (see pages 103, 104).
Leads: 5' leads through ½" conduit in leg cavity.
Dimensions: with 3" Spacer (standard): 21½"-87½"W x 18"D x 3½"H.
with 6" Spacer: 21½"-87½"W x 21"D x 3½"H.

OPTIONS AND ACCESSORIES – PAGE 97
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

GR 2 A H L - xx D
- GR: Glo-Ray
- 2: *Designer*
- A: Aluminum Housing
- H: H = High Watt; No Character = Standard Watt
- L: L = Incandescent Light; No Character = No Lights
- xx: Width (inches)
- D: Dual Elements

GR2AHL-30D

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 21½"- 87½" (includes stands) – Non-standard colors are non-returnable – Clear Anodized standard –

COLOR-15, -18	15" and 18" Housings for GR2A, GR2AH, GR2AL and GR2AHL Dual models							
	RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
	BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		

Designer Inset Panel Colors – Black standard –

RED	Warm Red	**WHITE**	White Granite	**GREEN**	Hunter Green	
GRAY	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper	

Designer Corner Caps – Black standard –

	DKGRAY Dark Gray Corner Caps
NO CONTROLS	No control included (GR2A, GR2AH, GR2AL, GR2AHL-xxD models only), requires selection of RMB2-xx control – see page 103
RMB	Remote Control Enclosure – available in *Designer* Colors or Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized standard – (must choose a Remote Control Enclosure - not included)
	RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper
	BLACK Black **WHITE** White Granite **GREEN** Hunter Green
	RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black
	GGOLD Gleaming Gold **BBLUE** Brilliant Blue
7.5BP1	7½" Sneeze Guard one side
7.5BP2	7½" Sneeze Guard two sides
14BP1	14" Sneeze Guard one side
14BP2	14" Sneeze Guard two sides
NTL2-10, -12, -16	*Designer* Non-Adjustable Stands: 10", 12" or 16" in lieu of 14" Standard Stands to match unit color – Non-Standard colors are non-returnable –
NTH2-4	4" *Designer* Overhead Mounts in lieu of 14" Standard Stands to match unit color – Non-Standard colors are non-returnable –
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light
NO BULB	No bulb option (GR2AL-xxD, GR2AHL-xxD models only)
LIGHTS-ADD'L	Extra Lamps – Installed (max. two per ft. less one – one per ft. is Standard)

Power Leads (must specify lead length) –

LEADS5	1'-5' extended Electrical Leads
LEADS10	6'-10' extended Electrical Leads
LEADS15	11'-15' extended Electrical Leads
LEADS20	16'-20' extended Electrical Leads

ACCESSORIES *(available for purchase at any time)*

Chef LED 120V adjustable bulb – GR2AL-xxD, GR2AHL-xxD models only, all voltages –

GR2AL-xxD requires pass-through usage only and unit must be 15" or higher from surface
GR2AHL-xxD requires pass-through usage only and unit must be 18" or higher from surface
Bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

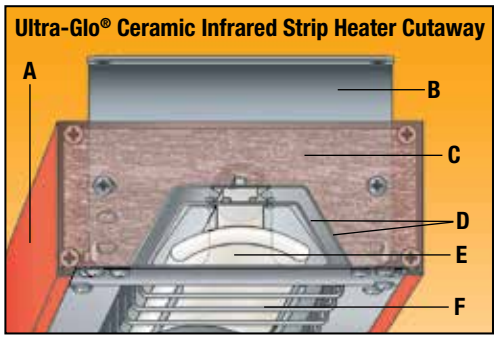
COLORS AND FINISHES – INSIDE BACK COVER

Ultra-Glo® Aluminum Ceramic Infrared Strip Heaters

Hatco Ultra-Glo Aluminum Ceramic Infrared Strip Heaters provide the ultimate holding power. Increased heights improve working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Available with or without lights, with Attached or Remote Control Enclosure (recommended).

- Pre-focused pyramidal heat pattern concentrates the heat at the edges where heat loss is greatest
- Increased height that the ceramic heat source affords improves operational working clearances, giving the chef and server an improved ergonomic environment in which to work
- Adaptable to many locations and configurations, including back- or front-of-the-house use, open kitchen concepts or buffet lines
- Available in widths from 18" to 72" in 6" increments
- Optional coated shatter-resistant incandescent or halogen bulbs enhance product display while safeguarding food from bulb breakage

UGAH-18 in optional Gloss Finish, requires Remote Control Enclosure (RMB), not shown



A Sturdy aluminum housings that do not sag

B Adjustable standard mounting bracket (allows 3 different mounting heights and allows for conduit connection to end of the unit)

C Heavy-duty insulation surrounds heating element to keep exterior housing cooler and minimize heat loss

D Dual aluminized steel reflector keeps housing cooler, focuses more heat towards the food

E Shape of element focuses heat on the food

F Protective wire guards under heating element

ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
Standard Watt				
UGA-18	18"	120, 208 or 240	500, 490 or 500	9 lbs.
UGA-24	24"	120, 208 or 240	650, 675 or 650	10 lbs.
UGA-30	30"	120, 208 or 240	750, 840 or 900	14 lbs.
UGA-36	36"	120, 208 or 240	1000, 980 or 1000	15 lbs.
UGA-42	42"	120, 208 or 240	1000, 1120 or 1200	17 lbs.
UGA-48	48"	120, 208 or 240	1500, 1470 or 1500	19 lbs.
UGA-54	54"	208 or 240	1470 or 1500	20 lbs.
UGA-60	60"	208 or 240	1960 or 2000	22 lbs.
UGA-66	66"	208 or 240	1960 or 2000	25 lbs.
UGA-72	72"	208 or 240	1960 or 2000	25 lbs.
High Watt				
UGAH-18	18"	120, 208 or 240	650, 675 or 650	10 lbs.
UGAH-24	24"	120, 208 or 240	750, 750 or 750	9 lbs.
UGAH-30	30"	120, 208 or 240	1125, 1125 or 1125	12 lbs.
UGAH-36	36"	120, 208 or 240	1300, 1350 or 1300	15 lbs.
UGAH-42	42"	120, 208 or 240	1500, 1500 or 1500	16 lbs.
UGAH-48	48"	208 or 240	2025 or 1950	19 lbs.
UGAH-54	54"	208 or 240	2250 or 2250	20 lbs.
UGAH-60	60"	208 or 240	2700 or 2600	24 lbs.
UGAH-66	66"	208 or 240	2700 or 2600	23 lbs.
UGAH-72	72"	208 or 240	3000 or 3000	25 lbs.

All Ultra-Glo Aluminum Ceramic Infrared Models Feature:
Models Shipped With: Angle Brackets and Leads (3' conduit whip).
Dimensions With Attached Control Box, Toggle and Indicator Light: 18"-72"W x 9⅞"D x 2½"H.
Dimensions With Remote Control Enclosure (RMB), Toggle and Indicator Light: 18"-72"W x 6"D x 2½"H.

OPTIONS – PAGE 100
RECOMMENDED MOUNTING HEIGHTS – PAGE 101
REMOTE CONTROL ENCLOSURES (RMB) – PAGE 104

UG A H L - xx
- UG: Ultra-Glo
- A: Aluminum Housing
- H: H = High Watt; No Character = Standard Watt
- L: L = Incandescent Light; No Character = No Lights
- xx: Width (inches)

ULTRA-GLO ALUMINUM CERAMIC INFRARED STRIP HEATERS with LIGHTS

Model	No. of Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
Standard Watt					
UGAL-18	1	18"	120, 120/208 or 120/240	560, 550 or 560	11 lbs.
UGAL-24	2	24"	120, 120/208 or 120/240	770, 795 or 770	10 lbs.
UGAL-30	2	30"	120, 120/208 or 120/240	870, 960 or 1020	15 lbs.
UGAL-36	3	36"	120, 120/208 or 120/240	1180, 1160 or 1180	19 lbs.
UGAL-42	3	42"	120, 120/208 or 120/240	1380, 1300 or 1380	21 lbs.
UGAL-48	4	48"	120, 120/208 or 120/240	1740, 1710 or 1740	22 lbs.
UGAL-54	4	54"	120/208 or 120/240	1710 or 1740	26 lbs.
UGAL-60	5	60"	120/208 or 120/240	2260 or 2300	30 lbs.
UGAL-66	5	66"	120/208 or 120/240	2260 or 2300	31 lbs.
UGAL-72	6	72"	120/208 or 120/240	2320 or 2360	32 lbs.
High Watt					
UGAHL-18	1	18"	120, 120/208 or 120/240	710, 735, or 710	12 lbs.
UGAHL-24	2	24"	120, 120/208 or 120/240	870, 870 or 870	12 lbs.
UGAHL-30	2	30"	120, 120/208 or 120/240	1245, 1245 or 1245	18 lbs.
UGAHL-36	3	36"	120, 120/208 or 120/240	1480, 1530 or 1480	17 lbs.
UGAHL-42	3	42"	120, 120/208 or 120/240	1680, 1680 or 1680	20 lbs.
UGAHL-48	4	48"	120/208 or 120/240	2265 or 2190	23 lbs.
UGAHL-54	4	54"	120/208 or 120/240	2490 or 2490	25 lbs.
UGAHL-60◉	5	60"	120/208 or 120/240	3000 or 2900	27 lbs.
UGAHL-66◉	5	66"	120/208 or 120/240	3000 or 2900	30 lbs.
UGAHL-72◉	6	72"	120/208 or 120/240	3360 or 3360	32 lbs.

○ Does not include Remote Control Enclosure (RMB).
⊙ Includes either Attached Control or Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s).
◉ UGAHL-60, -66, -72 in 120/208 and UGAHL-72 in 120/240 require Remote Control Enclosure (RMB) with a Fuse.

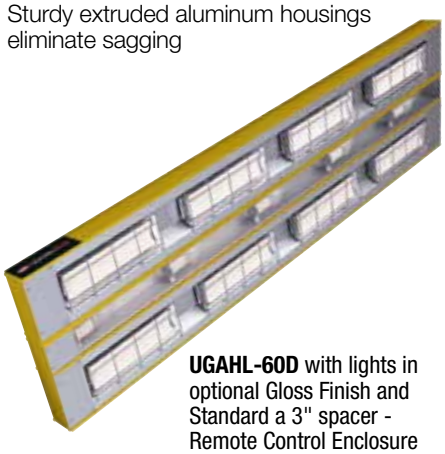
All Ultra-Glo Aluminum Ceramic Infrared Models with Lights Feature:
Models Shipped With: Angle Brackets and Leads (3' conduit whip).
Dimensions With Attached Control Box, Toggle and Indicator Light: 18"-72"W x 12⅞"D x 2½"H.
Dimensions With Remote Control Enclosure (RMB), Toggle and Indicator Light: 18"-72"W x 9"D x 2½"H.

OPTIONS AND REMOTE CONTROL ENCLOSURES (RMB) – PAGE 100
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

Ultra-Glo® Aluminum Ceramic Infrared Dual Strip Heaters

Hatco Ultra-Glo Ceramic Strip Heaters provide the ultimate holding power. Increased height improves working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Dual mounted strip heaters accommodate wider food holding areas.

- Increased height improves operational working clearances, giving chef and server an improved ergonomic environment in which to work
- Adaptable to any location and configuration, including back- or front-of-the-house use, open kitchen concepts or buffet lines
- Pre-focused heat pattern provides an increased pyramidal dimension, concentrating heat at the edges where heat loss is the greatest
- Available in widths from 18" to 72"
- Remote Control Enclosure (RMB) with toggle switch, indicator light and wiring for convenient control placement
- Sturdy extruded aluminum housings eliminate sagging



UGAHL-60D with lights in optional Gloss Finish and Standard a 3" spacer - Remote Control Enclosure (RMB) required, not shown

ULTRA-GLO ALUMINUM CERAMIC INFRARED DUAL STRIP HEATERS

Model	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
Standard Watt				
UGA-18D	18"	120, 208 or 240	1000, 980 or 1000	17 lbs.
UGA-24D	24"	120, 208 or 240	1300, 1350 or 1300	20 lbs.
UGA-30D	30"	120, 208 or 240	1500, 1680 or 1800	26 lbs.
UGA-36D	36"	208 or 240	1960 or 2000	31 lbs.
UGA-42D	42"	208 or 240	2240 or 2400	32 lbs.
UGA-48D	48"	208 or 240	2940 or 3000	40 lbs.
UGA-54D	54"	208 or 240	2940 or 3000	42 lbs.
UGA-60D	60"	208 or 240	3920 or 4000	49 lbs.
UGA-66D	66"	208 or 240	3920 or 4000	50 lbs.
UGA-72D	72"	208 or 240	3920 or 4000	52 lbs.
High Watt				
UGAH-18D	18"	120, 208 or 240	1300, 1350 or 1300	17 lbs.
UGAH-24D	24"	120, 208 or 240	1500, 1500 or 1500	20 lbs.
UGAH-30D	30"	208 or 240	2250, 2250	24 lbs.
UGAH-36D	36"	208 or 240	2700 or 2600	31 lbs.
UGAH-42D	42"	208 or 240	3000 or 3000	32 lbs.
UGAH-48D	48"	208 or 240	4050 or 3900	40 lbs.
UGAH-54D	54"	208 or 240	4500 or 4500	33 lbs.
UGAH-60D	60"	208 or 240	5400 or 5200	48 lbs.
UGAH-66D	66"	208 or 240	5400 or 5200	50 lbs.
UGAH-72D	72"	208 or 240	6000 or 6000	55 lbs.

ULTRA-GLO ALUMINUM CERAMIC INFRARED DUAL STRIP HEATERS with LIGHTS

Model	No. of Bulbs	Width	Voltage Single Phase	Watts	Approx. Ship Weight○
Standard Watt					
UGAL-18D	1	18"	120, 120/208 or 120/240	1060, 1040 or 1060	18 lbs.
UGAL-24D	2	24"	120, 120/208 or 120/240	1420, 1470 or 1420	21 lbs.
UGAL-30D	2	30"	120, 120/208 or 120/240	1620, 1800 or 1920	26 lbs.
UGAL-36D	3	36"	120/208 or 120/240	2140 or 2180	30 lbs.
UGAL-42D	3	42"	120/208 or 120/240	2420 or 2580	35 lbs.
UGAL-48D	4	48"	120/208 or 120/240	3180 or 3240	30 lbs.
UGAL-54D	4	54"	120/208 or 120/240	3180 or 3240	41 lbs.
UGAL-60D	5	60"	120/208 or 120/240	4220 or 4300	50 lbs.
UGAL-66D	5	66"	120/208 or 120/240	4220 or 4300	51 lbs.
UGAL-72D	6	72"	120/208 or 120/240	4280 or 4360	56 lbs.
High Watt					
UGAHL-18D	1	18"	120, 120/208 or 120/240	1360, 1410 or 1360	18 lbs.
UGAHL-24D	2	24"	120, 120/208 or 120/240	1620, 1620 or 1620	16 lbs.
UGAHL-30D	2	30"	120/208 or 120/240	2370 or 2370	24 lbs.
UGAHL-36D	3	36"	120/208 or 120/240	2880 or 2780	27 lbs.
UGAHL-42D	3	42"	120/208 or 120/240	3180 or 3180	34 lbs.
UGAHL-48D	4	48"	120/208 or 120/240	4290 or 4140	35 lbs.
UGAHL-54D	4	54"	120/208 or 120/240	4740 or 4740	45 lbs.
UGAHL-60D	5	60"	120/208 or 120/240	5700 or 5500	49 lbs.
UGAHL-66D	5	66"	120/208 or 120/240	5700 or 5500	51 lbs.
UGAHL-72D	6	72"	120/208 or 120/240	6360 or 6360	57 lbs.

○ Does not include Remote Control Enclosure (RMB).
⊙ Includes either Attached Control or Remote Control Enclosure (RMB) with toggle switch(es) and indicator light(s).

All Ultra-Glo Aluminum Ceramic Infrared Dual Models with or without Lights Feature:
Models Shipped With: Angle Brackets and Leads (3' conduit whip).
Dimensions With Attached Control Box, Toggle and Indicator Light: 18"- 72"W x 18⅞" or 21⅞"D x 2½"H.
Dimensions With Remote Control Enclosure (RMB), Toggle and Indicator Light: 18"- 72"W x 15" or 18"D x 2½"H.

OPTIONS AND REMOTE CONTROL ENCLOSURES (RMB) – PAGE 100
RECOMMENDED MOUNTING HEIGHTS – PAGE 101

NOTE: All UGA, UGAH, UGAL and UGAHL models larger than 36 inches wide are not available in Canada.

UG A H L - xx D
- UG: Ultra-Glo Aluminum Housing
- A: Standard Watt
- H: H = High Watt, No Character = Standard Watt
- L: L = Incandescent Light, No Character = No Lights
- xx: Width (inches)
- D: Dual Elements

OPTIONS *(available at time of purchase only)*

Designer Colors, aluminum models 18"-36" – Non-standard colors are non-returnable – Clear Anodized Standard –

COLOR-6	6" Housing for Single UGA and UGAH models, 18"- 36" (color selections below)
COLOR-9	9" Housing for Single UGAL and UGAHL models, 18"- 36" (color selections below)
COLOR-15, -18	15" and 18" Housings for Dual UGA, UGAH, UGAL, UGAHL models, 18"- 36" (color selections below)

RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper
BLACK Black **WHITE** White Granite **GREEN** Hunter Green

Gloss Finishes, aluminum models 18"- 36" – Non-standard colors are non-returnable – Clear Anodized Standard –

GLOSS-6	6" Housing for Single UGA and UGAH models, 18"- 36" (finish selections below)
GLOSS-9	9" Housing for Single UGAL and UGAHL models, 18"- 36" (finish selections below)
GLOSS-15, -18	15" and 18" Housings for Dual UGA, UGAH, UGAL, UGAHL models, 18"- 36" (finish selections below)

RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black
GGOLD Gleaming Gold **BBLUE** Brilliant Blue

Designer Colors for Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized standard –

RMB-COLOR Remote Control Enclosure Housing in *Designer* Colors

RED Warm Red **GRAY** Gray Granite **NAVY** Navy Blue **COPPER** Antique Copper
BLACK Black **WHITE** White Granite **GREEN** Hunter Green

Gloss Finishes for Remote Control Enclosures – Non-standard colors are non-returnable – Clear Anodized standard –

RMB-GLOSS Remote Control Enclosure Housing in Gloss Finish

RRED Radiant Red **GGRAY** Glossy Gray **BBLACK** Bold Black
GGOLD Gleaming Gold **BBLUE** Brilliant Blue

HAL	60 Watt Halogen Bulb in lieu of Standard Display Light
LIGHTS ADD'L	Extra Lamps – Installed (max. two per ft. less one, one per ft. is standard) – not available for Dual models
UGA-NTL-14, -16	Non-Adjustable Tubular Stands – specify 14" or 16" clearance
UGA-NTL-18, -20	Non-Adjustable Tubular Stands – specify 18" or 20" clearance
UGA-NTL-22	Non-Adjustable Tubular Stands for 22" clearance
UGA-NTL-18-D, -20-D	Non-Adjustable Tubular Stands for Dual units– specify 18" or 20" clearance
UGA-NTL-22-D, -24-D, -26-D	Non-Adjustable Tubular Stands for Dual units – specify 22", 24" or 26" clearance
NTL-PAINT	*Designer* Colors or Gloss Finishes for Non-Adjustable Tubular Stands to match unit color – Non-Standard colors are non-returnable –
NTL-PAINT-D	*Designer* Colors or Gloss Finishes for Non-Adjustable Tubular Stands to match unit color on Dual units– Non-Standard colors are non-returnable –

Power Leads – must specify lead length –

HTLEADS5	1'-5' extended Electrical Leads
HTLEADS10	6'-10' extended Electrical Leads
HTLEADS15	11'-15' extended Electrical Leads
HTLEADS20	16'-20' extended Electrical Leads
RMB-UGA-INF	Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay and Indicator Light in lieu of attached control box – *Designer* Colors and Gloss Finishes available – Non-standard colors are non-returnable Clear anodized Standard –

ACCESSORIES *(available for purchase at any time)*

Chef LED 120V adjustable bulb – UGA(H)L-xx, UGA(H)L-xxD, models only, pass through usage only –

UGAL models must be at least 14" from surface, UGAHL models must be at least 17" from surface, UGA(H)L-xxD models must be 18"- 22"or higher from surface, all require pass through usage only – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

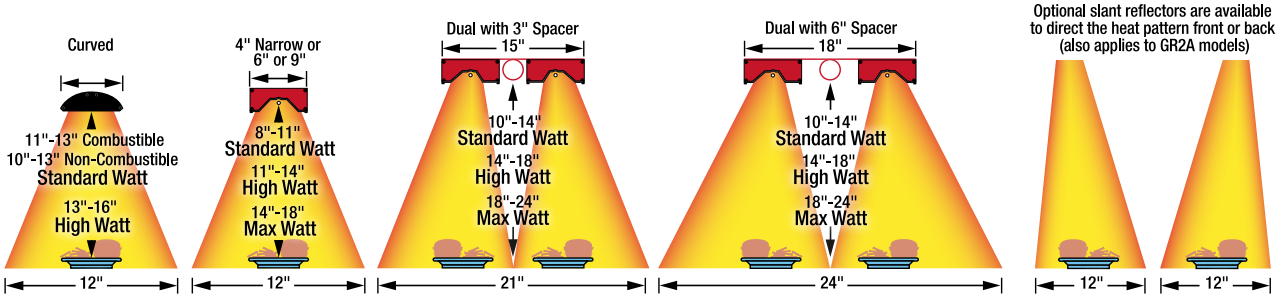
COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 or -4000
Accessory

RMB-UGA-INF

Strip Heater Recommended Range Above Target* and Spacing Requirements

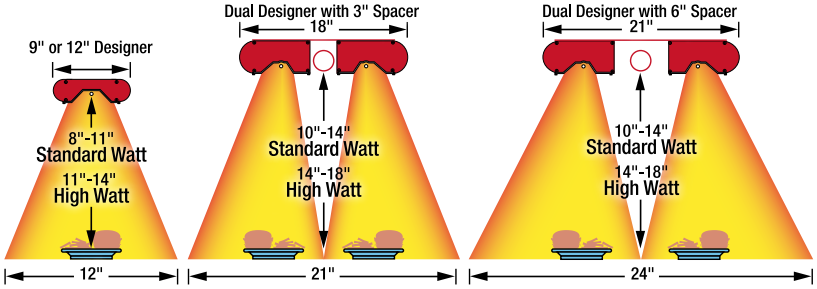
(based on 24" strip heaters, non-flammable surface)



Glo-Ray® Infrared Heating Element

GLO-RAY® INFRARED

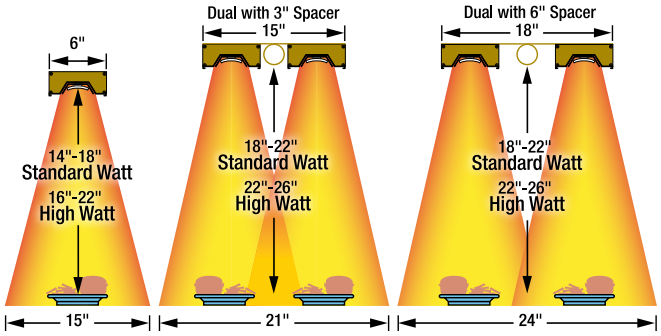
Curved Standard Watt (GR5A, GR5AL)
Minimum Combustible: Surface: Install minimum of 1" from back wall, 1" from overshelf and 11" above surface. Minimum non-combustible Surface: 1" from overshelf and 10" above surface (back of wall: no requirement).
Curved High Watt (GR5AH, GR5AHL)
Non-combustible surroundings only. Install 1" from overshelf and minimum of 13" above a non-combustible countertop surface (back of wall: no requirement).



***Designer* Glo-Ray® Infrared Heating Element**

Singles (GRA, GRAL, GRAH, GRAHL GRN)
Singles *Designer* (GR2A, GR2AH, GR2AL, GR2AHL)
Combustibles: 13½" high watt or 10" standard watt below, 1" above and 3" to back wall.
Non-combustibles: 1" above, 10" below for high watt with infinite or indicator lamp and 8" below for high watt toggle or standard watt.
Must be installed in a pass-through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf and 8" to a surface below. Maximum 10" setback from the front of an overshelf. Models with cords must be installed 3" below an overshelf and 11" high watt or 10" standard watt over a surface below.

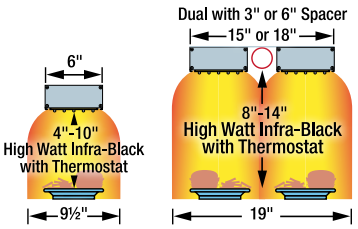
Duals (GRA-D, GRAH-D, GRAL-D, GRAHL-D)
Duals *Designer* (GR2A-D, GR2AH-D, GR2AL-D, GR2AHL-D)
May not be installed in combustible surroundings.
Non-combustibles: 1" above, 10" below. Must be installed in a pass-through area. Units with remote switches may be installed 3" from a non-combustible back wall, 8" from surface below and flush to an overshelf. Maximum 10" setback from the front of an overshelf.



Ultra-Glo® Heating Element

Singles Max-Watt (GRAM, GRAML, GRNM)
Do not use in combustible surroundings.
Non-combustibles: 1" above, 12" to surface and 3" from back wall. Cord connected: 3" below an overshelf, 12" from surface below. Maximum 10" setback from front of an overshelf.

Duals Max-Watt (GRAM-D, GRAML-D)
May not be installed in combustible surroundings.
Non-combustibles: units may be installed 3" from a non-combustible back wall, 1" below an overshelf, 15" to surface below. Maximum 10" setback from the front of an overshelf.



Glo-Ray® Infra-Black® Heating Element

ULTRA-GLO®

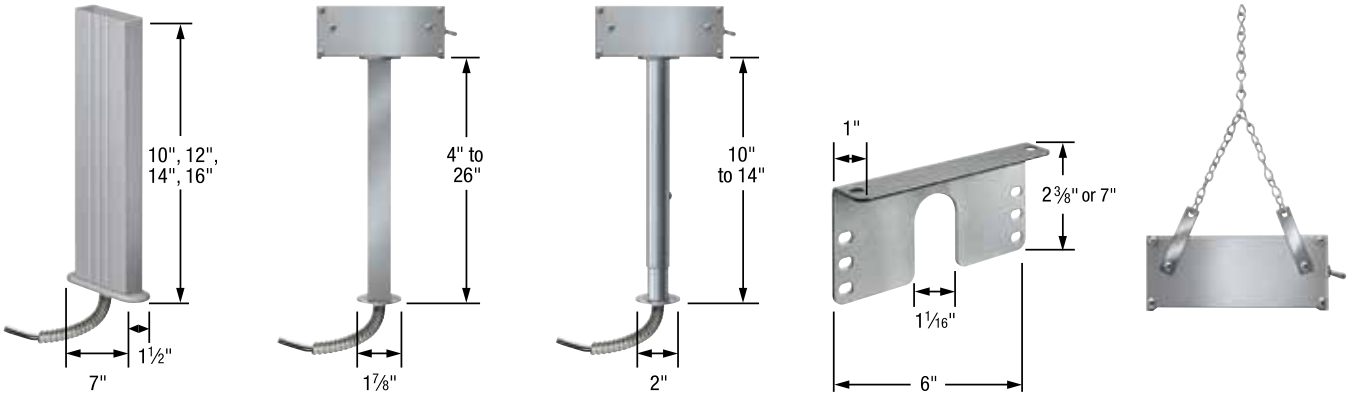
Singles and Duals (UGA, UGA-D, UGAH, UGAH-D, UGAL, UGAL-D, UGAHL, UGAHL-D)
May not be installed in combustible surroundings.
Non-combustibles: 1" above, 17" high watt or 14" standard watt from a surface below and 3" from a back wall.
Dual Mounting Do not mount warmers side by side (dual mounting) with less than a 3" space between units.

GLO-RAY® INFRA-BLACK®

Singles (GRAIH, GRAIHL, GRAIHL-D, GRAIH-D)
May not be installed in combustible surroundings.
Non-combustibles:1" above and 4" below. Must be installed in a pass-through area. Units with remote switches may be installed 3" from a non-combustible back wall and flush to an overshelf.
Maximum 10" setback from the front of an overshelf.

* Recommended single unit application without base heat, based on ideal conditions. Based on a 24" Strip Heater. Individual applications may vary, consult factory. Non-flammable surface only.

Glo-Ray® Mounting Arrangements



PERMANENT - For hard wired installation

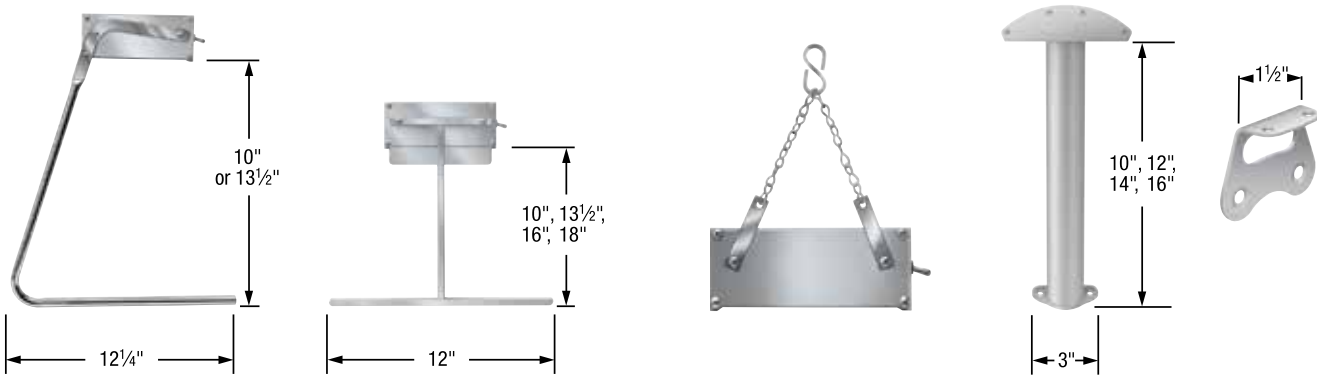
Designer Non-Adjustable Stands
(GR2A series only) Sturdy stands conceal all hook-up wiring. Available in *Designer* colors.

Non-Adjustable Tubular Stands
Sturdy stands conceal all hook-up wiring. Available in *Designer* Colors. Duals require two pair. Specify bottom power location.

Adjustable Tubular Stands
Sturdy tubular stands conceal all hook-up wiring. Duals require two pair (not available on Max Watt® or Ultra-Glo® models). Specify bottom power location.

Angle brackets
Special adjustable angle brackets fit 6" or 9" housings for mounting Glo-Ray under a shelf. Provides 1"-2" space or 1"-6" space between Glo-Ray and overshelf. Duals require two pair. (standard on Max Watt or Ultra-Glo models).

Chain Suspension
Chains attach to tabs provided with warmers and are available in various lengths to suit the location (not available on Max Watt or Ultra-Glo models).



PORTABLE - For cord and plug installation

C-Leg Stands
Attractive chrome plated legs allow easy relocation of the warmer. For models 72" or less in width (not available on Max Watt or Ultra-Glo models). Requires attached cord and plug.

T-Leg Stands
Provide rigid stability and allow for more pass-through area below unit. For models 72" or less in width (not available on Max Watt or Ultra-Glo models). Requires attached cord and plug.

STATIONARY - for cord and plug installation

Chain Hook
Chains attach to tabs provided with warmers. 6" chain with S-Hooks for units with cord and plug only.

GR5A, GR5AH, GR5AL, GR5AHL MOUNTING only

Non-Adjustable Tubular Stands and Angle Brackets
Sturdy stands conceal all hook-up wiring. Specify power location. Standard angle brackets for mounting under a shelf. Provides 1" space between Strip Heater and overshelf. End panels and brackets match unit color.

Remote Control Enclosures (RMBs)

1. Find the volt and current (Amp) rating for the Strip Heater(s) the RMB2 will be controlling. This is the total current of all circuits on the warmer(s).
2. If the current rating is under 20 Amps, then select an RMB2-1R, if the current rating is between 20 and 40 Amps, select the RMB2-2R. The RMB2-2R has two 20 Amp outputs.
3. Select the current (Amp) rating of the RMB2 that is just above the total current rating of the warmer(s) it will control. The RMB2 will need to be connected to a branch circuit breaker suitable for its current rating.
4. Select the voltage rating for the RMB2 based on the highest voltage rating of the warmer(s). For example, if the warmer(s) is rated 120/208 volts, select a 208 volt RMB2 control.

Need help choosing the correct RMB?
"Choose Remote Box (RMB)" can be found on:
www.hatcocorp.com
under "Resources"

- Easy to specify, install and service
- Compatible with most Strip Heaters (GR-XX, GRA-XX(D), GRAH-XX(D), GRAIH-XX(D), GR2A-XX(D), GR2AH-XX(D), GR5A-XX(D), GRN-XX, GRNH-XX and GRAM-XX(D) series)
- Total amperage of light and heat combined cannot exceed max Amp rating of the RMB
- Maximum of 8 Amps total allowed on the light circuit
- Multiple Strip Heaters may be connected to one RMB2 if the combined current draw of the warmers is less than the rating of the RMB2. All warmers will be controlled with same set-point

RMB2-2R
with two relays

RMB2-1R
with one relay

REMOTE CONTROL ENCLOSURES (RMBs)

Model	Description	Voltage
RMB2		
RMB2-1R – 1 Toggle, 1 Infinite, 1 Relay, 1 Indicator		
	12 Max. Amps	120, 208, 240
	16 Max. Amps	120, 208, 240
	20 Max. Amps	120, 208, 240
RMB2-2R – 1 Toggle, 1 Infinite, 2 Relays, 1 Indicator		
	24 Max. Amps	120, 208, 240
	32 Max. Amps	120, 208, 240
	40 Max. Amps	120, 208, 240

All Models Feature:
Ship Weight: 6-8 lbs. depending on components.
Dimensions: RMB2-1R: 11"W x 4½"D x 5½"H.
RMB2-2R: 14"W x 4½"D x 5½"H.
Cutout Dimensions: RMB2-1R: 10⅛" W x 4¾" H.
RMB2-2R: 13⅛" W x 4¾" H.

Remote Control Enclosures (RMBs)

Hatco Remote Control Enclosures (RMBs) are built in accordance with UL standards for toggle or infinite switches, indicator lights and wiring, ready for installation when purchased with Glo-Ray® Strip Heaters. When Remote Control Enclosures are used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

- Built for toggle or infinite switches, indicator lights and wiring
- One RMB per Strip Heater
- Consult RMB configurator for specific details at www.hatcocorp.com, under "Resources"

RMB-7L with toggle switch and infinite control

RMB-16E with infinite controls, toggle switches and optional *Designer* Warm Red

RMB-14E with infinite controls

RMB-3F with toggle switch and indicator light

RMB-7D with toggle switches and optional *Designer* Hunter Green

REMOTE CONTROL ENCLOSURES (RMBs)

Model	Description	Voltage	Width
RMB-3A, -3B, -3C	1 Infinite	120, 208, 240	5½"
RMB-3D	1 Toggle	120, 208, 240	5½"
RMB-3E	2 Toggle	120, 208, 240	5½"
RMB-3F, -3G, -3H	1 Toggle, 1 Indicator	120, 208, 240	5½"
RMB-7A, -7B, -7C	2 Infinite	120, 208, 240	9"
RMB-7D	3 Toggle	120, 208, 240	9"
RMB-7E	4 Toggle	120, 208, 240	9"
RMB-7F, -7G, -7H	1 Infinite, 1 Indicator	120, 208, 240	9"
RMB-7I, -7J, -7K	2 Toggle, 2 Indicator	120, 208, 240	9"
RMB-7L, -7M, -7N	1 Toggle, 1 Infinite	120, 208, 240	9"
RMB-7O, -7P, -7Q	1 Toggle, 1 Infinite, 1 Indicator	120, 208, 240	9"
RMB-7S	2 Toggles, 1 Indicator	120/208, 120/240	9"
RMB-14A, -14B, -14C	3 Infinite	120, 208, 240	14"
RMB-14D, -14E, -14F	4 Infinite	120, 208, 240	14"
RMB-14G	5 Toggle	120, 208, 240	14"
RMB-14H	6 Toggle	120, 208, 240	14"
RMB-14I, -14J, -14K	3 Toggle, 3 Indicator	120, 208, 240	14"
RMB-14L, -14M, -14N	2 Infinite, 2 Indicator	120, 208, 240	14"
RMB-14O, -14P, -14Q	2 Toggle, 2 Infinite	120, 208, 240	14"
RMB-14R, -14S, -14T	1 Toggle, 1 Infinite w/Relay, 1 Indicator	120, 208, 240	14"
RMB-14V, -14W, -14Y	1 Toggle, 2 Infinite	120, 208, 240	14"
RMB-14AA, -14AB	Master Toggle, 1 Electronic Infinite w/Relay	120, 208, 240	14"
RMB-14AF, -14AG, -14AH	3 Toggle, 2 Indicator	120, 208, 240	14"
RMB-14AI, -14AJ, -14AK	1 Toggle, 3 Infinite	120, 208, 240	14"
RMB-14AL, -14AM, -14AN	1 Toggle, 2 Infinite, 2 Indicator	120, 208, 240	14"
RMB-14AO, -14AP, -14AQ	1 Toggle, 2 Infinite, 3 Indicator	120, 208, 240	14"
RMB-14AR, -14AS, -14AT	1 Infinite with Relay, 1 Indicator	120, 208, 240	14"
RMB-16B, -16C, -16D	1 Toggle, 4 Infinite	120, 208, 240	16"
RMB-16E, -16F, -16G	3 Toggle, 2 Infinite	120, 208, 240	16"
RMB-20D, -20E, -20F	3 Toggle, 2 Infinite	120, 208, 240	20"
RMB-20G, -20H, -20I	2 Toggle, 4 Infinite	120, 208, 240	20"
RMB-20L, -20J, -20K,	3 Toggle, 4 Infinite, 4 Indicator	120, 208, 240	20"
RMB-20M, -20N, -20P	3 Toggle, 2 Infinite, 2 Indicator	120, 208, 240	20"
RMB-20R, -20S, -20T	2 Toggle, 4 Infinite, 4 Indicator	120, 208, 240	20"
RMB-20AA, -20AB, -20AC	2 Toggle, 2 Infinite, 2 Indicator	120, 208, 240	20"
RMB-20AH, -20AF, -20AG	4 Infinite, 4 Indicator	120, 208, 240	20"
RMB-20AN, -20AO, -20AP	4 Toggle, 4 Indicator	120, 208, 240	20"

All Models Feature:
Ship Weight: 2-8 lbs. depending on components.
Max. Allowable Amperage per Switch: Toggle 15.0; Infinite 12.2.
Dimensions (not including switches): 5½", 9", 14", 16" or 20"W x 3"D x 2½"H.

Toggle Switch: Max. 15 Amps
Infinite Switch: Max. 12.2 Amps

Remote Control Enclosures (RMBs): When used, no more than one RMB per Strip Heater and no more than one Strip Heater per RMB.

Need help choosing the correct RMB?
"Choose Remote Box (RMB)" can be found on:
www.hatcocorp.com
under "Resources"

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Standard –

RMB-COLOR Remote Control Enclosure Housing in *Designer* Color

RED	Warm Red	**GRAY**	Gray Granite	**NAVY**	Navy Blue	**COPPER**	Antique Copper
BLACK	Black	**WHITE**	White Granite	**GREEN**	Hunter Green		

Gloss Finishes – Non-standard colors are non-returnable – Clear Anodized Standard –

RMB-GLOSS Remote Control Enclosure Housing in Gloss Finish

RRED	Radiant Red	**GGRAY**	Glossy Gray	**BBLACK**	Bold Black
GGOLD	Gleaming Gold	**BBLUE**	Brilliant Blue		

COLORS AND FINISHES – INSIDE BACK COVER

Fry Stations

Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars

GRFF in optional Brilliant Blue Gloss finish and **UGFF** in optional Glossy Gray Gloss Finish *pg. 106*

GRFFL with optional 9" display sign holder (sign not included) and *Designer* Warm Red color, and accessory food pan *pg. 106*

GRFHS-PT26 with accessory 8-pleat hardcoated fry box ribbon (scoop not included) *pg. 108*

GRFHS-PTT21 *pg. 108*

GRFSCL-18 with swing-away post mount, cord with plug and accessory food pan *pg. 108*

MPWS-36 shown with optional fry bin insert *pg. 110*

Portable Foodwarmers

Opt for the versatility of Hatco's Glo-Ray® and Ultra-Glo® Portable Foodwarmers. With heat from above, below or both, these foodwarmers offer design flexibility without sacrificing food product quality. Ideal for use next to fry stations, drive-through windows and service areas that require frequent and easy access.

- Portable – ready to plug in and use
- Versatile – available in many sizes, styles and heat sources to fit your needs
- Flexible – both top and bottom heat available
- Available with incandescent bulbs containing special protective coating to guard against food contamination
- Ceramic heating elements provide more distance between the heat source and the holding pan (UGFF series only)
- Toggle switch is standard; infinite switch optional on GRFF series
- All base heat units (GR-B, GRFFB and UGFFB) have a preset automatic thermostat to maintain consistent temperatures

GR-B Heated Base with accessory sheet pan

GRFFB with optional infinite switch and accessory food pans

UGFFL in optional Radiant Red Gloss finish with accessory fry ribbon and food pan

GLO-RAY® PORTABLE FOODWARMERS

Model	No. of Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
GR-B	–	12¾" x 22" x 2¼"	120	250	NEMA 5-15P	14 lbs.
GRFF	–	12⅜" x 24" x 15⅞"	120	500	NEMA 5-15P	14 lbs.
GRFFL	2	12⅜" x 24" x 15⅞"	120	620	NEMA 5-15P	14 lbs.
GRFFB◠	–	12¾" x 24" x 16"-20"	120	750	NEMA 5-15P	29 lbs.
GRFFBL◠	2	12¾" x 24" x 16"-20"	120	870	NEMA 5-15P	34 lbs.

◠Standard clearance is 14". Specify 12" or 16" if required.

All Portable Models Feature:
Models Shipped with: 6' cord and plug.
Cord Location: GR-B, GRFFB, GRFFBL: Back, lower middle.
GRFF, GRFFL: Back, upper middle.

ULTRA-GLO® PORTABLE FOODWARMERS WITH CERAMIC ELEMENTS

Model	No. of Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
UGFF	–	12⅜" x 22¼" x 18⅞"	120	750	NEMA 5-15P	15 lbs.
UGFFL	2	12⅜" x 22¼" x 18⅞"	120	870	NEMA 5-15P	17 lbs.
UGFFB	–	12¾" x 22½" x 22"	120	1000	NEMA 5-15P	25 lbs.
UGFFBL	2	12¾" x 22½" x 22"	120	1120	NEMA 5-15P	34 lbs.

All Ceramic Portable Models Feature:
Models Shipped with: 6' cord and plug.
Cord Location: UGFF, UGFFL: Back, upper middle.
UGFFB, UGFFBL: Back, lower middle.

OPTIONS AND ACCESSORIES – PAGE 107

x x F F x L

GR = Glo-Ray
UG = Ultra-Glo
French Fry
L = Incandescent Light
No Character = No Light
B = Base Heat
No Character = No Base Heat

UGFFB with accessory food pan (perforated pan not available)

OPTIONS *(available at time of purchase only)*

Designer Colors (one color per unit, heated base is not powdercoated, not available for GR-B models)
Non-standard colors are non-returnable – Clear Anodized standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Gloss Finishes (one color per unit, heated base is not painted, not available for GR-B models)
Non-standard colors are non-returnable –

RRED	Radiant Red
GGOLD	Gleaming Gold
GGRAY	Glossy Gray
BBLUE	Brilliant Blue
BBLACK	Bold Black

Clearance (from bottom of Glo-Ray® to top of heated surface) – GRFFB, GRFFBL only – 14" standard –

12"	
16"	
SIGN HOLD	Sign Holder for GRFFL model with Back Toggle only (requires 9"W x 5½"H x 1/16"D sign, which is not included and adds 3" to height of unit)
INF	Infinite Control (not available on models GR-B, UGFF, UGFFL, UGFFB or UGFFBL)
HAL	60 Watt Halogen Bulb in lieu of standard Display Light

ACCESSORIES *(available for purchase at any time)*

5PLTBOX	Five-Pleat Hardcoated French Fry Box Ribbon – 19¼"W x 9¼"D x 2"H
8PLTBAG	Eight-Pleat Hardcoated French Fry Bag Ribbon – 19¼"W x 9¼"D x 2"H

Chef LED 120V adjustable bulb – bulbs must be rotated down – excludes any model without existing bulbs –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000 Accessory

Glo-Ray® Fry Stations

Hatco offers convenient Glo-Ray® Fry Stations that can be placed where they are most needed – next to a fryer! Glo-Ray heat technology offers the ability to keep fried foods at optimum temperatures, ready to serve, without cooking or drying them out.

- Accessory hardcoated fry ribbons stage boxed or bagged products for quick-service areas
- Thermostatically-controlled heated base maintains uniform holding temperatures from below (GRFHS series)
- Portable models including pass-through style (GRFHS series)
- Sectional divider permits holding of multiple products simultaneously (GRFHS series)
- Ceramic elements and slotted holding bin prevent soggy product (GRFHS series)
- Accessory hardcoated fry ribbons absorb more radiant heat than stainless steel, can be up to 15° to 20°F hotter (GRFHS series)
- Fry Station Warmers (GRFSC, GRFS series) feature a built-in top heat source and a swing-away post mount
- GRFSC series available with ceramic heating element, while the GRFS series has a metal sheathed element
- Variety of clearances (GRFS series)
- GRFS series has power toggle switch, cord and plug, plus optional infinite control

GRFHS-21 with optional right-hand cutout for fry basket and accessory fry ribbon (left-hand cutout also available)

GRFHS-PTT21

GRFHS-16

GRFSCL-18
Swing-away post mount

PORTABLE FRY HOLDING STATIONS

Model	No. of Bulbs	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Plug	Approx. Ship Weight
GRFHS-16↔	2	16 19/50" x 22 19/20" x 22 43/64"	120	1090	NEMA 5-15P	51 lbs.
GRFHS-21↔	2	21 19/50" x 28 2/5" x 22 43/64"	120	1200	NEMA 5-15P	63 lbs.
GRFHS-22	2	21 25/64" x 18 2/5" x 17 7/25"	120	1030	NEMA 5-15P	44 lbs.
GRFHS-26↔	2	26 19/50" x 23 2/5" x 22 9/64"	120	1200	NEMA 5-15P	66 lbs.
GRFHS-PT16◗	2	16 19/50" x 23 13/64" x 24 3/5"	120	1090	NEMA 5-15P	60 lbs.
GRFHS-PT26◗	2	29 2/5" x 22 23/32" x 24 3/5"	120	1440	NEMA 5-15P	64 lbs.
GRFHS-PT26♠	2	29 2/5" x 22 23/32" x 26 7/10"	120	1440	NEMA 5-15P	64 lbs.
GRFHS-PTT16◗	2	18 1/2" x 22 13/25" x 22 1/2"	120	1300	NEMA 5-15P	65 lbs.
GRFHS-PTT21↔◗	2	24 25/32" x 38" x 22 1/2"	120	1740	NEMA 5-15P	100 lbs.

↔ Add 1¾" to width if ordering Scoop Holder.
◗ Standard with fixed scoop holder (not accessory FHS-SH).
♠ Includes a built-in 6" deep heated food holding base (4" is standard on all other models).

All Portable Fry Holding Station Models Feature:
Plug: GRFHS-PTT21 uses NEMA 5-20P in Canada.
Models Shipped with: One slotted holding bin and one sectional divider.
Cord Location: GRFHS-16, -21, -22, -26, -PT16, -PT26, -PTT16: Back side, lower right corner.
GRFHS-PTT16, -PTT21: Lower right-hand side.

GRFS, GRFSL, GRFSC, GRFSCL with swing-away post mount and cord with plug

FRY STATION WARMERS

Model	No. of Bulbs	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Plug	Approx. Ship Weight
GRFSC-18◠	–	6" x 18" x 19¼"-22½"	120	750	NEMA 5-15P	11 lbs.
GRFSCL-18◠	2	9" x 18" x 19¼"-22½"	120	870	NEMA 5-15P	13 lbs.
GRFSCR-18◠⚲	–	6" x 18" x 19¼"-22½"	120	750	–	12 lbs.
GRFSCLR-18◠⚲	2	9" x 18" x 19¼"-22½"	120	870	–	13 lbs.
GRFS-24⌓	–	6" x 24" x 12½"-15½"	120	500	NEMA 5-15P	10 lbs.
GRFSL-24⌓	2	9" x 24" x 12½"-15½"	120	620	NEMA 5-15P	13 lbs.
GRFSR-24⌓⚲	–	6" x 24" x 12½"-15½"	120	500	–	10 lbs.
GRFSLR-24⌓⚲	2	9" x 24" x 12½"-15½"	120	620	–	13 lbs.

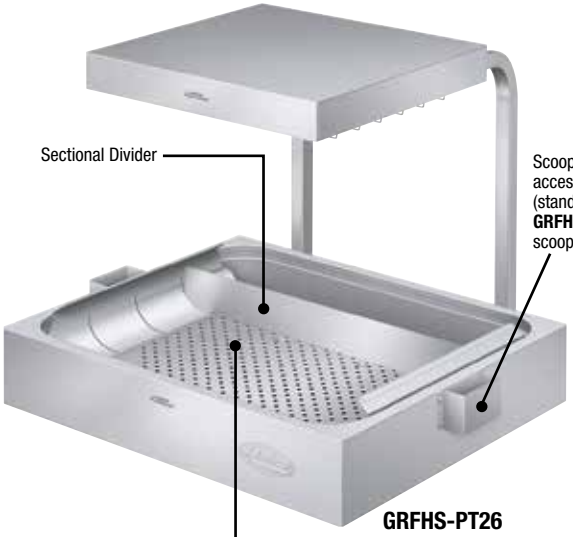
◠ Specify clearance of 16¾", 18" (standard) or 20" when ordering.
⚲ Fry Station Warmer without cord and plug, UL recognized. Supply wires through mounting post.
⌓ Specify clearance of 10", 11", 12" or 13" (standard) when ordering.

All Fry Station Warmer Models Feature:
Toggle Switch Location: Ceramic Heating Element Models: Back of unit.
Metal Sheathed Heating Element Models: Front of unit.
Cord Location GRFSC-18, GRFSCL-18, GRFS-24 and GRFSL-24: Back, upper middle.

OPTIONS AND ACCESSORIES – PAGE 109

G R F H S - P T x x
- Glo-Ray
- Fry Holding Station
- Width (inches)
- No Characters = Bin
- PT = Pass -Through
- PTT = Pass-Through Tunnel

G R F S C L R - x x
- Glo-Ray
- Fry Station
- Ceramic Heating Element
- Incandescent Light
- UL Recognized
- Depth of Unit (inches)



GRFHS-PT26

GRFHS-PTT16

OPTIONS *(available at time of purchase only)*

FHS-CUT	Right- or Left-Hand Cutout for Fry Basket – must specify side at time of order Adds 1 11/16" to width of unit (GRFHS-16, -21, -26 models only)
INF	Infinite Control (metal sheathed GRFS models only)
HAL	60 Watt Halogen Bulb in lieu of standard Display Light

ACCESSORIES *(available for purchase at any time)*

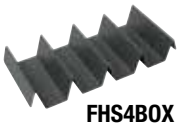
FHS4BOX	Four-Pleat Hardcoated Fry Box Ribbon (All models) – 10¾"W x 5"D x 1¾"H
FHS5BAG	Five-Pleat Hardcoated Fry Bag Ribbon (All models) – 11¼"W x 5"D x 1⅞"H
FHS5BOX	Five-Pleat Hardcoated Fry Box Ribbon (GRFHS-21, -PT26, -PTT16, -PTT21) – 17½"W x 5"D x 1⅞"H
FHS6BAG	Six-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, -PTT16, -PTT21) – 13¾"W x 5"D x 2"H
FHS6BB	Six-Pleat Hardcoated Fry Box/Bag Ribbon (GRFHS-21, -PT26, -PTT16, -PTT21) – 17¼"W x 5"D x 1¾"H
FHS7BAG	Seven-Pleat Hardcoated Fry Bag Ribbon (GRFHS-21, -PT26, -PTT21) – 17⅞"W x 5"D x 1⅞"H
PTT16-10BAG	Ten-Pleat Hardcoated Hashbrown Ribbon – (GRFHS-PT26, -PTT21) – 15"W x 3⅞"D x 1¾"H
5BH	5" Side-by-Side Bag Holder (GRFHS-21)
FHS-SH	Scoop Holder – adds 1¼" to width of unit – Differs from standard on GRFHS-PT26, -PTT16 & -PTT21 models, not available for GRFHS-22 (Scoop Holder on GRFHS-PTT16 can be moved to two alternate locations in the field)
FHSDIV1	Sectional Divider – 16" W x 3¼" H – GRFHS-16, -26 and -PTT16 models

Chef LED 120V adjustable bulb – bulbs must be rotated down –

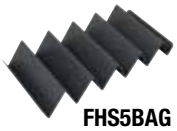
CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245

CLED-3000 and -4000
Accessory



FHS4BOX



FHS5BAG

FHS5BOX

FHS6BAG

FHS6BB

FHS7BAG

PTT16-10BAG

FHS-SH

Multi-Product Warming Stations

Hatco's redesigned Multi-Product Warming Station safely holds hot fried foods at optimum serving temperatures in kitchen work areas. The unit is designed for maximum durability and performance with minimum maintenance.

- New removable left/right side panel
- New wider, deeper side openings
- Easy access to food product
- Coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage
- Six overhead ceramic heating elements are adjusted by two separate electronic infinite controls – one for the rear elements and one for the front elements
- Thermostatically controlled base heat assures safe serving temperatures
- All stainless steel construction
- Master On/Off rocker switch

MPWS-36 with accessory angled risers, fry pan and trivet (plastic pans not available)

ENDLESS POSSIBILITIES OF CONFIGURATION
Incremental spacing between portable dividers is 5⅛"

Shown with accessory fry bin insert and standard detachable side panel on right side

Shown with optional fry pans, accessory fry ribbon on angled riser and accessory scoop holder

Shown with optional fry pans, and accessory angled riser and scoop holder (plastic pans not available)

Shown with accessory fry ribbons on angled risers, fry pan and scoop holder (plastic pans not available)

MULTI-PRODUCT WARMING STATIONS

Model	No. of Bulbs	Dimensions W x D x H	Watts 120/208V	Watts 120/240V	Plug	Approx. Ship Weight
MPWS-36	4	37 7/16" x 24 13/16" x 32¾"	2773	2755	NEMA L14-20P	152 lbs.
MPWS-45	4	45 7/16" x 24 13/16" x 32¾"	2799	2780	NEMA L14-20P	170 lbs.

All Multi-Product Warming Station Models Feature:
Models Shipped with: 4" adjustable legs.
Cord Location: Back side, upper left corner.

OPTION CAPACITIES

Model	Fry Pan with Trivet	Angled Risers
MPWS-36	1	3
	2	1
	0	5
MPWS-45	1	4
	2	2
	0	6

OPTIONS *(available at time of purchase only)*

HAL	60 Watt Halogen Bulb in lieu of standard Display Light

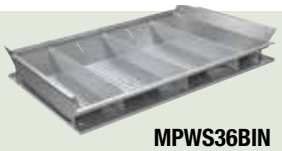
ACCESSORIES *(available for purchase at any time)*

FHS4BOX	Four-Pleat Hardcoated Fry Box Ribbon – 10¾"W x 5"D x 1¾"H
FHS5BAG	Five-Pleat Hardcoated Fry Bag Ribbon – 11¼"W x 5"D x 1⅞"H
5BH	5" Side-by-Side Bag Holder
FHS-SH	Scoop Holder
MPWS-RISER	Angled Riser
MPWS-PT	Fry Pan and Trivet
MPWS36BIN	Full Fry Bin Insert for MPWS-36 unit only (includes Drip Tray, Perforated Insert and 3 Dividers)
MPWS45BIN	Full Fry Bin Insert for MPWS-45 unit only (includes Drip Tray, Perforated Insert and 4 Dividers)

Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245

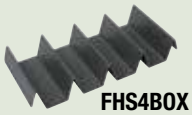


MPWS36BIN

MPWS-PT

MPWS-RISER

CLED-3000 and -4000
Accessory



FHS4BOX

FHS5BAG

5BH

FHS-SH

Multi-Product **M P W S - x x** Width (inches) Warming Station

Carving Stations

Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars

DCSB400-1CM models above two **HGSM-1P** models *pg. 112*

DCSB400-R24-1 with optional Bermuda Sand base and optional Bright Brass post and shade *pg. 112*

DCSB400-R24-1 with optional Gray Granite base and Standard Bright Nickel post and shade. Shown with **GR2S-36** *pg. 112*

DCSB400-R24-1 with optional Gray Granite base and Standard Bright Nickel post and shade *pg. 112*

GRCSCL-24 with accessory left-hand sneeze guard, drip pan and cutting board *pg. 113*

ACCESSORIES (**CSCL-BOARD** shown) *pg. 113*

Decorative Carving Stations

Decorative Carving Stations provide proper food serving temperatures by combining the Hatco Decorative Heat Lamp with a simulated stone Heated Base to create an attractive carving display. Perfect for chef stations in restaurants, hotels, country clubs, casinos and for any catered event.

- Available as post mount, permanent counter mount or freestanding with a rounded or rectangular heated simulated stone base (DCS400-1, -1CM do not have bases)
- The patented telescoping heated Decorative Lamp has a 30° shade pivot
- Heated bases are made of foodsafe materials and controlled by an adjustable thermostat and power switch
- Units come with matching cutting board (except DCS400-1, -1CM), keeping juices contained and tablecloths clean
- DCS400-1 has a 40 lb. weighted base, perfect for buffet use
- Sneeze guard is removable for easy cleaning (DCSB400-R24-1, -2420-1, -3624-2 models only)
- Models with simulated stone are Swanstone®

DCS400-1CM with optional Bright Brass post and optional Bermuda Sand trim ring

DCSB400-R24-1 with optional Bermuda Sand base and Standard Bright Nickel post and shade

DCSB400-3624-2 with Standard Night Sky base and Standard Bright Nickel posts and shades

DECORATIVE CARVING STATIONS

Model	No. of Lamps	Width	Heated Base Surface Area	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
DCS400-1	1	8"	–	120	250	NEMA 5-15P	32 lbs.
DCS400-1CM	1	6⅛"	–	120	250	NEMA 5-15P	18 lbs.
DCSB400-R24-1	1	26"	24" diameter	120	600	NEMA 5-15P	75 lbs.
DCSB400-2420-1	1	24"	24"W x 20"D	120	750	NEMA 5-15P	82 lbs.
DCSB400-3624-2	2	36"	36"W x 24"D	120	1300	NEMA 5-15P	128 lbs.

All Decorative Carving Station Models Feature:

Models Ship with: **DCS400-1, -1CM:** One clear coated bulb. **DCS400-1** includes black base.
DCSB400-R24-1, -2420-1: One clear coated bulb, base heat, glass sneeze guard and cutting board.
DCSB400-3624-2: Two clear coated bulbs, base heat, glass sneeze guard and cutting board.

Telescoping Clearance: **DCS400-1, -1CM:** (bottom of shade to counter) 16"-28".
DCSB400-R24-1, -2420-1, -3624-2: (bottom of shade to top of cutting board) 14"-26".

Cord Location: **DCS400-1:** Base of unit, server side center. **DCS400-1CM:** Under counter.
DCSB400-R24-1, -2420-1, -3624-2: Base of unit, server side on left.

DCS400-1 with optional Bright Brass post and shade and black base

OPTIONS *(available at time of purchase only)*

Shade and post(s) in Plated Finish – Non-Standard colors are non-returnable – Bright Nickel Standard –

BBRASS	Bright Brass
BCOPPER	Bright Copper
ABRASS	Antique Brass
ABRONZE	Antique Bronze

Base and Cutting Board (except DCS400-1, -1CM) in simulated stone, – Non-Standard colors are non-returnable – Night Sky Standard –

GGRAN	Gray Granite
BSAND	Bermuda Sand

Trim Ring (DCS400-1CM only) in simulated stone – Non-Standard colors are non-returnable – Night Sky Standard –

GGRAN	Gray Granite
BSAND	Bermuda Sand

ACCESSORIES *(available for purchase at any time)*

RED-CTD-120	120 Volt, 250 Watt, Red Bulb, Coated

COLORS AND FINISHES – INSIDE BACK COVER

Close-up of **Trim Ring** in Standard Night Sky (Unit shown in Optional Plated Antique Bronze finish)

D C S B x x x - x x x x - x C M

- Decorative Carving Station
- B = Heated Base / No Character = No Base Heat
- Shade Style Number
- Width of Heated Base (inches) (R = Round Heated Base)
- Depth of Heated Base (inches) (Diameter for Round Headed Base)
- Quantity Overhead Heat Lamps
- No Character = Freestanding / CM = Countertop Mount

Glo-Ray® Carving Stations

An excellent addition to extend food holding times during serving periods is the Glo-Ray® Carving Station. Create a complete serving station for buffets by adding it to Hatco's Flav-R-Savor® Holding Cabinet.

- Overhead ceramic heating elements project high intensity radiant heat over entire target area
- Adjustable clearance of 17½" to 23½"
- Portable – includes a 6' cord and plug
- Shatter-resistant incandescent lights illuminate holding area
- Drip pan and cutting board available
- GRCSCLH has base heat

GRCSCL-24 with accessory left-hand sneeze guard, drip pan and cutting board

GRCSCLH-24 with accessory left-hand sneeze guard, drip pan and cutting board

GRCSCLH-24 controls

CARVING STATIONS

Model	No. of Bulbs	Dimensions W↔ x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
GRCSCL-24	4	26" x 28" x 22½"-28½"	120	990	NEMA 5-15P	57 lbs.
GRCSCLH-24	4	26" x 28" x 22½"-28½"	120	1290	NEMA 5-15P	57 lbs.

↔ Width includes accessory left-hand sneeze guard.

All Carving Station Models Feature:
Models Shipped with: Right-hand sneeze guard.
Cord Location: Back side on base.

OPTIONS (available at time of purchase only)

HAL	60 Watt Halogen Bulb in lieu of Standard Display Light

ACCESSORIES (available for purchase at any time)

CSCLB/PACC	Left-Hand Sneeze Guard Kit (3 lbs.)
CSCL-PAN	Stainless Steel custom Drip Pan – 20" x 26¾" x 1" – (9 lbs.)
CSCL-BOARD	Approved foodsafe Cutting Board – 18" x 24" x 1¾" – (19 lbs.)

Chef LED 120V adjustable bulb – bulbs must be rotated down –
CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

CSCLB/PACC

CSCL-PAN

CSCL-BOARD

CLED-3000 and -4000 Accessory

G R C S C L H - x
- Glo-Ray
- Carving Station
- Ceramic Heat
- Incandescent Light
- H = Heated Base; No Character = No Base Heat
- Depth of Heated Base (inches)

Portables

Cafeterias • Buffets • Convenience Stores
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Catering • Concessions

GRSSR with optional 3" or 5" risers in standard Night Sky simulated stone *pg. 117*

GRSSR20-DL77516 with standard Night Sky simulated stone heated base *pg. 117*

GRS-72-I with Accessory food pans *pg. 119*

GR2S-30 with optional *Designer* Hunter Green inset panels and Accessory pizza pans *pg. 121*

GRSS-3618 in optional Bermuda Sand simulated stone *pg. 122*

HBG-2418 in optional White Glass *pg. 123*

GRHW-1SGDS (signage not included) *pg. 125*

GRHW-1SG *pg. 125*

GRBW-72 Two units side by side *pg. 126*

Portable Lamp Warmer

The portable, powdercoated Hatco Lamp Warmer has a specially-designed stand that keeps food holding pans above the countertop and provides insulation to extend holding times.

- Features two vented lamps with heavy-duty sockets
- Adjustable stand from 24⅜" to 30⅜" in height
- Cord and plug with in-line power switch
- Gray Granite is Standard color with optional *Designer* Colors available: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper (non-standard colors are non-returnable)
- Holds food pans, wire trivets and fry ribbons

LW-2 in optional *Designer* Black with Accessory food pans

PORTABLE LAMP WARMER

Model	No. of Bulbs	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
LW-2	2	12⅜" x 21⅝" x 24⅜"-30⅜"	120	500	NEMA 5-15P	18 lbs.

All Portable Lamp Warmer Models Feature:
Bulbs: Two 250 Watt *uncoated* clear bulbs.
Cord Location: 6' cord and plug, located back of adjustable stand near top.
Lamp Distance: 10½"-16½" space from bottom of lamp to top of base.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Gray Granite standard –

RED	Warm Red
BLACK	Black
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

ACCESSORIES *(available for purchase at any time)*

WHITE-CTD-120	250 Watt Clear Bulb, Coated (unit accommodates two bulbs)
RED-UCTD-120	250 Watt Red Bulb, Uncoated (unit accommodates two bulbs)
RED-CTD-120	250 Watt Red Bulb, Coated (unit accommodates two bulbs)

FRY RIBBONS – PAGE 109
FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

LW - x
Lamp Warmer — Quantity of Heat Lamps

Glo-Ray® Portable Round Heated Shelves

The contemporary-styled Round Heated Shelves keeps hot food at serving temperatures. Ideal when used for wrapped product or for use behind a sneeze guard with unwrapped food like pizza, biscuits, muffins and cookies.

- Unit is designed for countertop or built-in use – see cutout dimensions shown below
- Uniform heat distribution with blanket-type element
- Thermostatically-controlled heated base
- Available in three sizes to hold standard 15", 17" or 19" diameter pans
- Optional stainless steel trim

GRSR-17 in optional *Designer* Navy Blue with Accessory food pan

GRSR-19 in optional *Designer* Hunter Green with Accessory pizza pan

GLO-RAY PORTABLE ROUND HEATED SHELVES

Model	Dimensions Diameter x H	Max. Pan Size Diameter	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
GRSR-15	16¾" x 3⅞"	15"	120	250	NEMA 5-15P	12 lbs.
GRSR-17	18¾" x 3⅞"	17"	120	325	NEMA 5-15P	14 lbs.
GRSR-19	20¾" x 3⅞"	19"	120	400	NEMA 5-15P	17 lbs.

All Glo-Ray Portable Round Heated Shelf Models Feature:
Cord Location: 6' cord and plug, located underneath.

OPTIONS *(available at time of purchase only)*

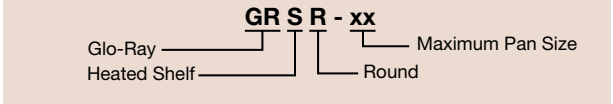
Designer Colors – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
SS SIDE	Stainless Steel Side

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

PORTABLE ROUND HEATED SHELVES COUNTERTOP CUTOUT DIMENSIONS (For Built-in Applications)

Model	Minimum Diameter	Maximum Diameter	Below Counter
GRSR-15	16⅛"	16¼"	5⅜"
GRSR-17	18⅛"	18¼"	5⅜"
GRSR-19	20⅛"	20¼"	5⅜"



Glo-Ray® Portable Round Heated Simulated Stone Shelves

Hatco's Glo-Ray® Simulated Stone Round Portable Heated Shelves are made of foodsafe materials and are offered in three colors. These unique warmers will safely hold food hot while blending in with your décor and are ideal for buffet lines or as hors d'oeuvre displays.

- Blanket-type element creates uniform heat across the entire simulated stone surface
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Optional 3" or 5" risers available in stainless steel (Standard) or *Designer* Colors
- Models with simulated stone are Swanstone®

GRSSR-16 in Standard Night Sky simulated stone with optional 3" riser in optional *Designer* Gray Granite

GRSSR-18 in Standard Night Sky simulated stone with optional 5" riser in optional *Designer* Warm Red

GRSSR-20 in Standard Night Sky simulated stone

GRSSR20-DL77516 in Standard Night Sky simulated stone with Standard *Designer* Black Base and Lamp

GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES

Model	Dimensions Dia. x H	Voltage Single Phase	Watts	Amps	Plug	Approx. Ship Weight
GRSSR-16	16" x 2⅝"	120	250	2.1	NEMA 5-15P	14 lbs.
GRSSR-18	18" x 2⅝"	120	325	2.7	NEMA 5-15P	16 lbs.
GRSSR-20	20" x 2⅝"	120	400	3.3	NEMA 5-15P	18 lbs.

All Glo-Ray Portable Round Heated Simulated Stone Shelf Models Feature:
Temperature Range: 100°-200°F.
Cord Location: 6' cord and plug, located on back side on base.

GLO-RAY PORTABLE ROUND HEATED SIMULATED STONE SHELVES with DECORATIVE LAMP

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Amps	Plug	Approx. Ship Weight
GRSSR16-DL77516	16" x 20½" x 36"	120	500	4.2	NEMA 5-15P	27 lbs.
GRSSR18-DL77516	18" x 21½" x 36"	120	575	4.8	NEMA 5-15P	30 lbs.
GRSSR20-DL77516	20" x 22½" x 36"	120	650	5.4	NEMA 5-15P	32 lbs.

All Glo-Ray Portable Round Heated Simulated Stone Shelf Models with Decorative Lamp Feature:
Bulb: One, 250 Watt clear bulb, uncoated.
Temperature Range: 100°-200°F.
Cord Location: 6' cord and plug, located on back side on base.
Lamp Distance: 16¼" space from bottom of shade to base.

OPTIONS AND ACCESSORIES – PAGE 118

GR SS R - xx
- GR: Glo-Ray
- SS: Simulated Stone Shelf
- R: Round
- xx: Diameter of Shelf (inches)

GR SS R xx - DL 775 16
- GR: Glo-Ray
- SS: Simulated Stone Shelf
- R: Round
- xx: Diameter (inches)
- DL: Decorative Lamp
- 775: Shade Style
- 16: Distance between Upper Lamp and Heated Base (inches)

Two **GRSSR20-DL77516** units in optional Gray Granite simulated stone and Standard *Designer* Black Base and Shade

OPTIONS *(available at time of purchase only)*

120H-CTD-W	120V, 375W Clear Coated Bulb in lieu of 120V uncoated white bulb (High Watt models only)
120H-UCTD-W	120V, 375W Clear Uncoated Bulb in lieu of 120V uncoated white bulb (High Watt models only)

Designer Color Base (and Lamp for GRSSRxx-DL77516 models) – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Simulated stone color – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand

3" Risers (not available on the GRSSRxx-DL77516 models) – Available in Designer Colors– Non-standard colors are non-returnable – Stainless Steel standard –

3RISER16	GRSSR-16
3RISER18	GRSSR-18
3RISER20	GRSSR-20

5" Risers (not available on the GRSSRxx-DL77516 models) – Available in Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

5RISER16	GRSSR-16
5RISER18	GRSSR-18
5RISER20	GRSSR-20

ACCESSORIES *(available for purchase at any time)*

WHITE-CTD-120	250 Watt Clear Bulb, Coated (GRSSRxx-DL77516 models accommodate one bulb)
RED-UCTD-120	250 Watt Red Bulb, Uncoated (GRSSRxx-DL77516 models accommodate one bulb)
RED-CTD-120	250 Watt Red Bulb, Coated (GRSSRxx-DL77516 models accommodate one bulb)

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Portable Heated Shelves

Whether you need a heated workspace or extra base heat in a pass-through or buffet area, Hatco's full line of Glo-Ray® Heated Shelf options can help you. Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food.

Flexibility, style and quality mark these workhorses of the buffet. Available in a variety of widths and depths to meet your specific needs.

- Uniform heat distribution with a blanket-type element
- Built-in adjustable thermostat controls surface temperature
- Extruded aluminum base with stainless steel top – optional Hardcoat Aluminum surface
- Accessory 4" legs (Standard on 36" and wider models)
- Accessory slant leg kit and pan rail
- Model widths from 18" to 72"
- Model depths: 6", 7¾", 9¾", 12", 13¾", 15½", 15¾", 17½", 19½", 21½", 23½", 25½"
- Optional *Designer* Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper. Non-standard colors are non-returnable
- New optional Thermostat Guard available (GRS models only)

GRS-30-I in optional *Designer* Warm Red with Accessory pan rail and food pans

GLO-RAY PORTABLE HEATED SHELVES

Model	Dimensions W x H	Voltage Single Phase	Watts	Plugs	Approx. Ship Weight
19½" depth I – Standard 19½" depth accommodates 12" x 20" steam table pans					
GRS-18-I	18" x 2⅜"	120	250	NEMA 5-15P	16 lbs.
GRS-24-I	24" x 2⅜"	120	350	NEMA 5-15P	20 lbs.
GRS-30-I	30" x 2⅜"	120	450	NEMA 5-15P	25 lbs.
GRS-36-I	36" x 5⅜"	120	550	NEMA 5-15P	28 lbs.
GRS-42-I	42" x 5⅜"	120	600	NEMA 5-15P	32 lbs.
GRS-48-I	48" x 5⅜"	120	700	NEMA 5-15P	36 lbs.
GRS-54-I	54" x 5⅜"	120	800	NEMA 5-15P	42 lbs.
GRS-60-I	60" x 5⅜"	120	900	NEMA 5-15P	44 lbs.
GRS-66-I	66" x 5⅜"	120	1000	NEMA 5-15P	50 lbs.
GRS-72-I	72" x 5⅜"	120	1100	NEMA 5-15P	56 lbs.
6" depth A					
GRS-18-A	18" x 2⅜"	120	100	NEMA 5-15P	7 lbs.
GRS-24-A	24" x 2⅜"	120	125	NEMA 5-15P	11 lbs.
GRS-30-A	30" x 2⅜"	120	150	NEMA 5-15P	9 lbs.
GRS-36-A	36" x 5⅜"	120	175	NEMA 5-15P	11 lbs.
GRS-42-A	42" x 5⅜"	120	225	NEMA 5-15P	15 lbs.
GRS-48-A	48" x 5⅜"	120	250	NEMA 5-15P	16 lbs.
GRS-54-A	54" x 5⅜"	120	275	NEMA 5-15P	17 lbs.
GRS-60-A	60" x 5⅜"	120	300	NEMA 5-15P	18 lbs.
GRS-66-A	66" x 5⅜"	120	325	NEMA 5-15P	20 lbs.
GRS-72-A	72" x 5⅜"	120	350	NEMA 5-15P	22 lbs.
7¾" depth B					
GRS-18-B	18" x 2⅜"	120	100	NEMA 5-15P	10 lbs.
GRS-24-B	24" x 2⅜"	120	125	NEMA 5-15P	10 lbs.
GRS-30-B	30" x 2⅜"	120	150	NEMA 5-15P	12 lbs.
GRS-36-B	36" x 5⅜"	120	175	NEMA 5-15P	14 lbs.
GRS-42-B	42" x 5⅜"	120	225	NEMA 5-15P	19 lbs.
GRS-48-B	48" x 5⅜"	120	250	NEMA 5-15P	19 lbs.
GRS-54-B	54" x 5⅜"	120	275	NEMA 5-15P	20 lbs.
GRS-60-B	60" x 5⅜"	120	300	NEMA 5-15P	21 lbs.
GRS-66-B	66" x 5⅜"	120	325	NEMA 5-15P	26 lbs.
GRS-72-B	72" x 5⅜"	120	350	NEMA 5-15P	24 lbs.

GLO-RAY PORTABLE HEATED SHELVES continued...

Model	Dimensions W x H	Voltage Single Phase	Watts	Plugs	Approx. Ship Weight
9¾" depth C					
GRS-18-C	18" x 2⅜"	120	125	NEMA 5-15P	9 lbs.
GRS-24-C	24" x 2⅜"	120	175	NEMA 5-15P	13 lbs.
GRS-30-C	30" x 2⅜"	120	225	NEMA 5-15P	14 lbs.
GRS-36-C	36" x 5⅜"	120	275	NEMA 5-15P	16 lbs.
GRS-42-C	42" x 5⅜"	120	300	NEMA 5-15P	18 lbs.
GRS-48-C	48" x 5⅜"	120	350	NEMA 5-15P	20 lbs.
GRS-54-C	54" x 5⅜"	120	400	NEMA 5-15P	22 lbs.
GRS-60-C	60" x 5⅜"	120	450	NEMA 5-15P	25 lbs.
GRS-66-C	66" x 5⅜"	120	500	NEMA 5-15P	28 lbs.
GRS-72-C	72" x 5⅜"	120	550	NEMA 5-15P	28 lbs.
12" depth D					
GRS-18-D	18" x 2⅜"	120	200	NEMA 5-15P	12 lbs.
GRS-24-D	24" x 2⅜"	120	250	NEMA 5-15P	15 lbs.
GRS-30-D	30" x 2⅜"	120	300	NEMA 5-15P	17 lbs.
GRS-36-D	36" x 5⅜"	120	350	NEMA 5-15P	20 lbs.
GRS-42-D	42" x 5⅜"	120	450	NEMA 5-15P	23 lbs.
GRS-48-D	48" x 5⅜"	120	500	NEMA 5-15P	26 lbs.
GRS-54-D	54" x 5⅜"	120	550	NEMA 5-15P	30 lbs.
GRS-60-D	60" x 5⅜"	120	600	NEMA 5-15P	34 lbs.
GRS-66-D	66" x 5⅜"	120	650	NEMA 5-15P	36 lbs.
GRS-72-D	72" x 5⅜"	120	700	NEMA 5-15P	37 lbs.
13¾" depth E					
GRS-18-E	18" x 2⅜"	120	200	NEMA 5-15P	13 lbs.
GRS-24-E	24" x 2⅜"	120	250	NEMA 5-15P	14 lbs.
GRS-30-E	30" x 2⅜"	120	300	NEMA 5-15P	18 lbs.
GRS-36-E	36" x 5⅜"	120	350	NEMA 5-15P	22 lbs.
GRS-42-E	42" x 5⅜"	120	450	NEMA 5-15P	26 lbs.
GRS-48-E	48" x 5⅜"	120	500	NEMA 5-15P	29 lbs.
GRS-54-E	54" x 5⅜"	120	550	NEMA 5-15P	31 lbs.
GRS-60-E	60" x 5⅜"	120	600	NEMA 5-15P	36 lbs.
GRS-66-E	66" x 5⅜"	120	650	NEMA 5-15P	38 lbs.
GRS-72-E	72" x 5⅜"	120	700	NEMA 5-15P	40 lbs.

All Glo-Ray Portable Heated Shelf Models Feature:

Pan Capacity (12" x 20"): **GRS-18-I, -24-I** = 1-pan
GRS-30-I, -36-I = 2-pan
GRS-42-I, -48-I = 3-pan
GRS-54-I, -60-I = 4-pan
GRS-66-I, -72-I = 5-pan

Cord Location: 6' cord and plug, located, center of side with switch.

OPTIONS AND ACCESSORIES – PAGE 121

GR S - xx - x

- Glo-Ray
- Heated Shelf
- Width of Model (inches)
- Depth: I = 19½", A = 6", B = 7¾", C = 9¾", D = 12", E =13¾"

Glo-Ray® Portable Heated Shelves
continued

GRS-60-I

GRS-30-I in optional *Designer* Black with Accessory food pans, shown below a **GRAH-36** Strip Heater in optional *Designer* Warm Red, infinite switch and Accessory C-leg stand

GLO-RAY PORTABLE HEATED SHELVES continued...

Model	Dimensions W x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
15½" depth F					
GRS-18-F	18" x 2⅜"	120	200	NEMA 5-15P	14 lbs.
GRS-24-F	24" x 2⅜"	120	250	NEMA 5-15P	17 lbs.
GRS-30-F	30" x 2⅜"	120	300	NEMA 5-15P	22 lbs.
GRS-36-F	36" x 5⅜"	120	350	NEMA 5-15P	25 lbs.
GRS-42-F	42" x 5⅜"	120	450	NEMA 5-15P	26 lbs.
GRS-48-F	48" x 5⅜"	120	500	NEMA 5-15P	32 lbs.
GRS-54-F	54" x 5⅜"	120	550	NEMA 5-15P	38 lbs.
GRS-60-F	60" x 5⅜"	120	600	NEMA 5-15P	39 lbs.
GRS-66-F	66" x 5⅜"	120	650	NEMA 5-15P	42 lbs.
GRS-72-F	72" x 5⅜"	120	700	NEMA 5-15P	46 lbs.
15¾" depth G					
GRS-18-G	18" x 2⅜"	120	225	NEMA 5-15P	17 lbs.
GRS-24-G	24" x 2⅜"	120	300	NEMA 5-15P	18 lbs.
GRS-30-G	30" x 2⅜"	120	375	NEMA 5-15P	21 lbs.
GRS-36-G	36" x 5⅜"	120	450	NEMA 5-15P	27 lbs.
GRS-42-G	42" x 5⅜"	120	525	NEMA 5-15P	29 lbs.
GRS-48-G	48" x 5⅜"	120	600	NEMA 5-15P	33 lbs.
GRS-54-G	54" x 5⅜"	120	675	NEMA 5-15P	38 lbs.
GRS-60-G	60" x 5⅜"	120	750	NEMA 5-15P	42 lbs.
GRS-66-G	66" x 5⅜"	120	825	NEMA 5-15P	47 lbs.
GRS-72-G	72" x 5⅜"	120	900	NEMA 5-15P	46 lbs.
17½" depth H					
GRS-18-H	18" x 2⅜"	120	225	NEMA 5-15P	16 lbs.
GRS-24-H	24" x 2⅜"	120	300	NEMA 5-15P	18 lbs.
GRS-30-H	30" x 2⅜"	120	375	NEMA 5-15P	21 lbs.
GRS-36-H	36" x 5⅜"	120	450	NEMA 5-15P	27 lbs.
GRS-42-H	42" x 5⅜"	120	525	NEMA 5-15P	32 lbs.
GRS-48-H	48" x 5⅜"	120	600	NEMA 5-15P	35 lbs.
GRS-54-H	54" x 5⅜"	120	675	NEMA 5-15P	40 lbs.
GRS-60-H	60" x 5⅜"	120	750	NEMA 5-15P	44 lbs.
GRS-66-H	66" x 5⅜"	120	825	NEMA 5-15P	49 lbs.
GRS-72-H	72" x 5⅜"	120	900	NEMA 5-15P	50 lbs.

GLO-RAY PORTABLE HEATED SHELVES continued...

Model	Dimensions W x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
21½" depth J					
GRS-18-J	18" x 2⅜"	120	300	NEMA 5-15P	19 lbs.
GRS-24-J	24" x 2⅜"	120	375	NEMA 5-15P	24 lbs.
GRS-30-J	30" x 2⅜"	120	450	NEMA 5-15P	30 lbs.
GRS-36-J	36" x 5⅜"	120	525	NEMA 5-15P	33 lbs.
GRS-42-J	42" x 5⅜"	120	675	NEMA 5-15P	39 lbs.
GRS-48-J	48" x 5⅜"	120	750	NEMA 5-15P	45 lbs.
GRS-54-J	54" x 5⅜"	120	825	NEMA 5-15P	49 lbs.
GRS-60-J	60" x 5⅜"	120	900	NEMA 5-15P	53 lbs.
GRS-66-J	66" x 5⅜"	120	975	NEMA 5-15P	60 lbs.
GRS-72-J	72" x 5⅜"	120	1050	NEMA 5-15P	64 lbs.
23½" depth K					
GRS-18-K	18" x 2⅜"	120	325	NEMA 5-15P	19 lbs.
GRS-24-K	24" x 2⅜"	120	425	NEMA 5-15P	27 lbs.
GRS-30-K	30" x 2⅜"	120	525	NEMA 5-15P	33 lbs.
GRS-36-K	36" x 5⅜"	120	625	NEMA 5-15P	36 lbs.
GRS-42-K	42" x 5⅜"	120	750	NEMA 5-15P	43 lbs.
GRS-48-K	48" x 5⅜"	120	850	NEMA 5-15P	48 lbs.
GRS-54-K	54" x 5⅜"	120	950	NEMA 5-15P	52 lbs.
GRS-60-K	60" x 5⅜"	120	1050	NEMA 5-15P	56 lbs.
GRS-66-K	66" x 5⅜"	120	1150	NEMA 5-15P	68 lbs.
GRS-72-K	72" x 5⅜"	120	1250	NEMA 5-15P	69 lbs.
25½" depth L					
GRS-18-L	18" x 2⅜"	120	350	NEMA 5-15P	22 lbs.
GRS-24-L	24" x 2⅜"	120	475	NEMA 5-15P	26 lbs.
GRS-30-L	30" x 2⅜"	120	600	NEMA 5-15P	33 lbs.
GRS-36-L	36" x 5⅜"	120	725	NEMA 5-15P	37 lbs.
GRS-42-L	42" x 5⅜"	120	825	NEMA 5-15P	43 lbs.
GRS-48-L	48" x 5⅜"	120	950	NEMA 5-15P	50 lbs.
GRS-54-L	54" x 5⅜"	120	1075	NEMA 5-15P	58 lbs.
GRS-60-L	60" x 5⅜"	120	1200	NEMA 5-15P	60 lbs.
GRS-66-L	66" x 5⅜"	120	1325	NEMA 5-15P	64 lbs.
GRS-72-L	72" x 5⅜"	120	1450	NEMA 5-15P	69 lbs.

All Glo-Ray Portable Heated Shelf Models Feature:
Cord Location: 6' cord and plug, located, center of side with switch.

OPTIONS AND ACCESSORIES – PAGE 121

GR S - xx - x

- GR: Glo-Ray
- S: Heated Shelf
- xx: Width of model (inches)
- x: Depth
  - F = 15½"
  - G = 15¾"
  - H = 17½"
  - J = 21½"
  - K = 23½"
  - L = 25½"

Glo-Ray® *Designer* Portable Heated Shelves

Using a blanket heating element for an even temperature, the thermostatically-controlled base safely extends the holding time of your food. Hatco's *Designer* Portable Heated Shelves can blend into any décor.

- Built-in adjustable thermostatic controls
- Rounded edges and Hardcoat Aluminum surface offer a modern style for front-of-the-house applications
- Model widths from 30¼" to 78¼"
- Optional Dark Gray corner caps (black Standard) and *Designer* Color inset panels available
- 4" legs Standard on 30" and wider models

GR2S-30 with optional *Designer* Hunter Green inset panels and Accessory pizza pans

GLO-RAY DESIGNER PORTABLE HEATED SHELVES

Model®	Dimensions (W x D x H) Height includes legs	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
GR2S-24	30¼" x 27" x 4"	120	350	NEMA 5-15P	37 lbs.
GR2S-30	36¼" x 27" x 7"	120	450	NEMA 5-15P	40 lbs.
GR2S-36	42¼" x 27" x 7"	120	550	NEMA 5-15P	45 lbs.
GR2S-42	48¼" x 27" x 7"	120	600	NEMA 5-15P	51 lbs.
GR2S-48	54¼" x 27" x 7"	120	700	NEMA 5-15P	56 lbs.
GR2S-54	60¼" x 27" x 7"	120	800	NEMA 5-15P	61 lbs.
GR2S-60	66¼" x 27" x 7"	120	900	NEMA 5-15P	67 lbs.
GR2S-66	72¼" x 27" x 7"	120	1000	NEMA 5-15P	75 lbs.
GR2S-72	78¼" x 27" x 7"	120	1100	NEMA 5-15P	82 lbs.

® When no color is specified, color inset panels and corner caps will be black.

All Glo-Ray Designer Portable Heated Shelf Models Feature:

Pan Capacity (12" x 20"): **GR2S-24** = 1-pan
GR2S-30, -36 = 2-pan
GR2S-42, -48 = 3-pan
GR2S-54, -60 = 4-pan
GR2S-66, -72 = 5-pan

Usable Heated Shelf Space: (Width of unit minus 6⅜") x 21¾"D.

Cord Location: 6' cord and plug located on center of bottom on control side.

OPTIONS *(available at time of purchase only)*

Designer Colors (top surface not painted) – Clear Anodized standard – Non-standard colors are non-returnable –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Designer Inset Panel colors, GR2S models – Non-standard colors are non-returnable – Black standard –

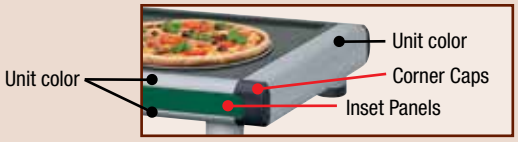
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Designer Corner Caps, GR2S models – Non-standard colors are non-returnable – Black standard –

DKGRAY	Dark Gray Corner Caps

Hardcoat Aluminum surface in lieu of Stainless Steel on standard 19 ½" deep GRS models only (please consult factory for pricing of other depths)

HC 18-42	GRS-18 through GRS-42
HC 48-72	GRS-48 through GRS-72
GRS-RECTH	Thermostat Guard (GRS models only)



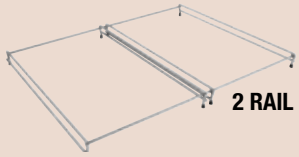
ACCESSORIES *(available for purchase at any time)*

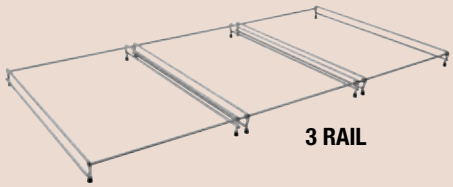
GRS-LEGS	4" Adjustable Legs (GRS models only, standard on units GRS-36 and wider)
2SD-LEGS	4" Adjustable Legs for GR2S-24 (standard on GR2S-30 and wider)
GRS-SLANT	Slant Leg Kit for models 12" deep or deeper (GRS models only)

Pan Rail for – 19½" deep GRS models only –

2 RAIL	2-pan
3 RAIL	3-pan
4 RAIL	4-pan
5 RAIL	5-pan
THRUSHELF	Bolt and fender washer leg accessory kit for attaching one GRS unit to a wire rack shelf

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER


2 RAIL


3 RAIL

GRS-SLANT

2SD-LEGS

THRUSHELF

GR 2 S - xx
Glo-Ray
Designer
Width of Heated Surface (inches)
Heated Shelf

Glo-Ray® Portable Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with Hatco's Glo-Ray® Simulated Stone Portable Rectangular Heated Shelves. These portable foodsafe shelves come in three simulated stone colors and are ideal for buffet lines or as hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base to help hold your food hot and delicious
- Models with simulated stone are Swanstone® and Dekton®

GRSS-3618 in optional Bermuda Sand simulated stone (view of base)

GRSS-3618 with optional Dekton® Soke stone surface

GLO-RAY SIMULATED STONE PORTABLE RECTANGULAR HEATED SHELVES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
GRSS-2418	23⅞" x 17⅞" x 2½"	120	635	NEMA 5-15P	27 lbs.
GRSS-3018	29⅞" x 17⅞" x 2½"	120	780	NEMA 5-15P	30 lbs.
GRSS-3618	35⅞" x 17⅞" x 2½"	120	930	NEMA 5-15P	35 lbs.
GRSS-4818↕	47⅞" x 17⅞" x 6¼"	120	1270	NEMA 5-15P	45 lbs.
GRSS-6018↕	59⅞" x 17⅞" x 6¼"	120	1560	NEMA 5-20P	56 lbs.
GRSS-7218↕	71⅞" x 17⅞" x 6¼"	120	1860	NEMA 5-20P	68 lbs.

↕ Height includes standard 4" legs.

All Glo-Ray Simulated Stone Portable Rectangular Heated Shelf Models Feature:
Cord Location: 6' cord and plug, center of side with switch.

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand

NEW ***Dekton® Stone Colors – All Dekton surfaces are non-returnable –***

GRSS-2418 – Rectangular Heated Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

GRSS-3018 – Rectangular Heated Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

GRSS-3618 – Rectangular Heated Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

GRSS-4818 – Rectangular Heated Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

GRSS-6018 – Rectangular Heated Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

GRSS-7218 – Rectangular Heated Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

COLORS AND FINISHES – INSIDE BACK COVER

NEW **Dekton® stone surfaces that are available for these models:**

Domoos

Rem

Soke

Note: Due to the natural texture, patterns may vary.

GR S S - xx xx

- GR: Glo-Ray
- S: Heated Shelf
- S: Simulated Stone
- xx: Approx width of Shelf (inches)
- xx: Approx. depth of Shelf (inches)

Portable Rectangular Heated Base Glass Shelves

The Hatco Heated Base Glass Portable Rectangular Shelves have a heated ceramic glass surface to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature ranging from 100° to 195°F to be controlled easily.

- Shelves are made of approved foodsafe materials
- Equipped with a Trim Ring that is available in stainless steel (Standard), *Designer* Black or White
- Lighted On/Off rocker switch
- All units come with a 6' cord and plug
- Surface is made of approved foodsafe materials

HBG-FS-24 shown with optional Black angled Food Stop (detail view) with **HBG-TRIM-BLK** optional *Designer* Black trim ring

HBG-2418 in Standard Black Glass and stainless steel trim ring

HBG-2418 with optional White Glass, Frame and Trim Ring

PORTABLE RECTANGULAR HEATED BASE GLASS SHELVES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
HBG-2418	24⅜" x 18⅜" x 2½"	120	425	NEMA 5-15P	29 lbs.
HBG-3018	30⅜" x 18⅜" x 2½"	120	525	NEMA 5-15P	33 lbs.
HBG-3618↕	36⅜" x 18⅜" x 6⅛"	120	630	NEMA 5-15P	36 lbs.
HBG-4818↕≈	48⅜" x 18⅜" x 6⅛"	120	850	NEMA 5-15P	42 lbs.
HBG-6018↕≈	60⅜" x 18⅜" x 6⅛"	120	1050	NEMA 5-15P	60 lbs.
HBG-7218↕≈	72⅜" x 18⅜" x 6⅛"	120	1260	NEMA 5-15P	68 lbs.

↕ Height includes standard 4" legs.
≈ Units 48" and larger are constructed of two equal sized pieces of glass which create a seam.

All Portable Rectangular Heated Base Glass Shelf Models Feature:
Cord Location: 6' cord and plug, center of the side with switch.

OPTIONS (available at time of purchase only)

Ceramic Glass Color – Non-standard colors are non-returnable – Black standard –		
	HBG-GLASS-WHT	White
Angled Food Stop keeps product on the heat zone – Choose size/color		
24"	**HBG-FS-24**	*Designer* Black
30"	**HBG-FS-30**	*Designer* Black
36"	**HBG-FS-36**	*Designer* Black
48"	**HBG-FS-48**	*Designer* Black
60"	**HBG-FS-60**	*Designer* Black
72"	**HBG-FS-72**	*Designer* Black
24"	**HBG-FSW-24**	White
30"	**HBG-FSW-30**	White
36"	**HBG-FSW-36**	White
48"	**HBG-FSW-48**	White
60"	**HBG-FSW-60**	White
72"	**HBG-FSW-72**	White
Trim Ring – Stainless Steel standard		
	HBG-TRIM-BLK	*Designer* Black
	HBG-TRIM-WHT	White
Frame (base) color – Non-standard colors are non-returnable – Black standard –		
	HBG-FRAME-WHT	White

COLORS AND FINISHES – INSIDE BACK COVER

HBG - xx xx
Heated Base Glass
Depth (inches)
Width (inches)

Heated Glass Modular Shelf

Hatco's Heated Glass Modular Shelf creates uniform heat across the entire top surface. The new design uses a modular system, so units can be placed side-by-side. This allows for marvelous flexibility in buffet areas.

- Unit's glass surface accommodates one 12" x 20" food pan
- Thermostatically-controlled with five settings: 130°F, 150°F, 165°F, 185°F and 200°F
- Durable stainless steel housing
- Simple design for easy cleaning and maintenance
- All units come with a 6' cord and plug, located under control side of unit

HGSM-1P

PORTABLE HEATED GLASS MODULAR SHELF

Model⊘	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
HGSM-1P	15¾" x 23⅝" x 2 5/16"	120	300	NEMA 5-15P	16 lbs.

⊘ No direct food contact on surface - use pans.

All Heated Glass Modular Shelf Models Feature:
Cord Location: 6' cord and plug, located under control side of unit.

HG S M - x P
Heated Base Glass
Shelf
Modular
Pan
Full-Size Pan Capacity

Glo-Ray® Mini-Merchandisers

Hatco's convenient Glo-Ray® Mini-Merchandisers create impulse sales by placing fresh product in front of customers. Using limited amount of valuable counterspace, these flexible warmers come in a variety of shapes, sizes and colors to hold food samples, hors d'oeuvres and packaged product at just the right temperature.

- Ideal for areas with limited counterspace
- Thermostatically-controlled heated base extends holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is the greatest
- Food stop, 4" food bins are Standard (GRHW-1SG and -1SGS only)
- Lighted rocker switch for easy On/Off

GRHW-1SG with Standard bins

GRHW-1P with Accessory food pan

GRHW-2P with Standard 4" legs and Accessory food pans

GRHW-1SGDS in Standard *Designer* Black

GLO-RAY MINI-MERCHANDISERS

Model	Description	Dimensions W x D x H Includes sneeze guard	Voltage Single Phase	Watts	Plug	Base/Shelf Dimensions W x D	Approx. Ship Weight
Single Shelf							
GRHW-1P	Hors d'oeuvres warmer, 2 bulbs	22¼" x 16 5/16" x 17¾"	120	820	NEMA 5-15P	21" x 13¾"	35 lbs.
GRHW-2P♣	Hors d'oeuvres warmer, 4 bulbs	43¼" x 16 5/16" x 20¾"	120	1640	NEMA 5-15P	42" x 13¾"	67 lbs.
GRHW-1SG	Single horizontal shelf, 2 bulbs	22¼" x 16 5/16" x 17¾"	120	820	NEMA 5-15P	21" x 13¾"	37 lbs.
GRHW-1SGS	Single slanted shelf, 2 bulbs	22¼" x 16 5/16" x 18¼"	120	820	NEMA 5-15P	21" x 14¼"	40 lbs.
Dual Shelf							
GRHW-1SGD	Dual shelf, 4 bulbs	22 7/8" x 20 13/16" x 23½"	120	1330	NEMA 5-15P	Bottom: 21" x 13¼" Top: 21" x 14"	40 lbs.
GRHW-1SGDS	Hardcoat & slanted base, 4 bulbs	22 5/8" x 21" x 23 5/8"	120	1330	NEMA 5-15P	Bottom: 21" x 14¼" Top: 21" x 14"	40 lbs.

♣ Canada uses 5-20P

All Glo-Ray Mini-Merchandiser Models Feature:

Included with Merchandiser: Thermostatically-controlled base, 7½" sneeze guard, display lights, 1" rubber legs (except GRHW-2P has 4" legs), five 4" bins (GRHW-1SG, -1SGS only), 6' cord and plug.

Cord Location: GRHW-1SGD, -1SGDS: Control side, bottom right.

All Other Models: 6' cord and plug, base end plate, same side as switch.

GR HW - x x

- GR: Glo-Ray
- HW: Hors d'oeuvres Warmer Mini-Merchandiser
- x: Quantity of Pans
- x: P = Pan Capacity; SG = Single Horizontal Shelf; SGS = Single Slanted Shelf; SGD = Dual Horizontal Shelf with Heated Glass Upper Shelf; SGDS = Dual Slanted Shelf with Heated Glass Upper Shelf

OPTIONS (available at time of purchase only)

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum standard – (Designer Color included on GRHW-1SGD, 1SGDS units, Designer Black standard)

RED	Warm Red
BLACK	Black (standard on GRHW-1SGD, 1SGDS units)
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HAL	60 Watt Halogen Bulb in lieu of standard Display Light
PANEL	Plexi-Glass Side Panels (GRHW-1P, -2P, -1SG only)
1SGD-SLOPE	Sloped Front Sign Holder (GRHW-1SGD, -1SGDS only)

ACCESSORIES (available for purchase at any time)

4"LEGS	4" Adjustable Legs (GRHW-1P, -1SG only) – Standard on GRHW-2P

Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000 Accessory

Glo-Ray® Buffet Warmers

Hold hot food at optimum serving temperatures on buffet lines or at temporary serving areas with Hatco Glo-Ray® Buffet Warmers. Choose from either Standard or *Designer* style models in many widths to fit your operation.

- Available with *Designer* Color insets with the choice of an entire unit in color as well
- Thermostatically-controlled heated base of 80°- 200°F extends holding times of most foods
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Sturdy plexi-glass Sneeze Guard
- Shatter-resistant incandescent lights enhance product displays while safeguarding food from bulb breakage
- Available in a variety of widths from 25"-78¼"
- Optional infinite control for top heat only

GRBW-30 in optional *Designer* Navy Blue and Accessory food pans

GR2BW-30 with optional *Designer* Warm Red inset panels and Accessory food pans

GR2BW-30 in optional *Designer* Black and plexi-glass side enclosures plus Accessory food pans

GLO-RAY BUFFET WARMERS

Model	No. of Light Bulbs	Dimensions W x D x H Includes sneeze guard	Maximum Pan Capacity 12" x 20" pan	Voltage	Watts	Plug	Approx. Ship Weight
GRBW-24✓	2	25" x 22½" x 17¾"	1	120	970	NEMA 5-15P	46 lbs.
GRBW-30✓	2	31" x 22½" x 17¾"	2	120	1230	NEMA 5-15P	52 lbs.
GRBW-36✓♣	3	37" x 22½" x 20¾"	2	120	1530	NEMA 5-15P	58 lbs.
GRBW-42✓♣	3	43" x 22½" x 20¾"	3	120	1730	NEMA 5-15P	68 lbs.
GRBW-48✓⊘	4	49" x 22½" x 20¾"	3	120	2040	NEMA 5-20P	75 lbs.
GRBW-54	4	55" x 22½" x 20¾"	4	120/208-240	2290	NEMA L14-20P	81 lbs.
GRBW-60	5	61" x 22½" x 20¾"	4	120/208-240	2600	NEMA L14-20P	90 lbs.
GRBW-66	5	67" x 22½" x 20¾"	5	120/208-240	2860	NEMA L14-20P	96 lbs.
GRBW-72	5	73" x 22½" x 20¾"	5	120/208-240	3125	NEMA L14-20P	107 lbs.

✓ Available in 120/208-240V, NEMA L14-20P.
♣ Canadian models use NEMA 5-20P.
⊘ Not available in 120V for Canada.

All Glo-Ray Buffet Warmer Models Feature:
GRBW base dimensions: 25"-73"W x 19½"D.
Cord Location: 6' cord and plug located on base end plate, same side as switch.

GLO-RAY DESIGNER BUFFET WARMERS

Model●	No. of Light Bulbs	Dimensions W x D x H Includes sneeze guard	Maximum Pan Capacity 12" x 20" pan	Voltage	Watts	Plug	Approx. Ship Weight
GR2BW-24✓	2	30¼" x 27" x 19"	1	120	970	NEMA 5-15P	76 lbs.
GR2BW-30✓	2	36¼" x 27" x 22"	2	120	1230	NEMA 5-15P	85 lbs.
GR2BW-36✓♣	2	42¼" x 27" x 22"	2	120	1470	NEMA 5-15P	97 lbs.
GR2BW-42✓♣	4	48¼" x 27" x 22"	3	120	1790	NEMA 5-15P	110 lbs.
GR2BW-48✓⊘	4	54¼" x 27" x 22"	3	120	2040	NEMA 5-20P	125 lbs.
GR2BW-54✓⊘	4	60¼" x 27" x 22"	4	120	2290	NEMA 5-20P	130 lbs.
GR2BW-60	6	66¼" x 27" x 22"	4	120/208-240	2660	NEMA L14-20P	154 lbs.
GR2BW-66	6	72¼" x 27" x 22"	5	120/208-240	2920	NEMA L14-20P	169 lbs.
GR2BW-72	6	78¼" x 27" x 22"	5	120/208-240	3185	NEMA L14-20P	186 lbs.

● When no color is specified, color inset panels and corner caps will be black.
✓ Available in 120/208-240V, NEMA L14-20P.
♣ Canadian models use NEMA 5-20P.
⊘ Not available in 120V for Canada.

All Glo-Ray Designer Buffet Warmer Models Feature:
Usable Heated Shelf Space: Width of unit minus 6½" x 21¾"D.
Cord Location: 6' cord and plug located on center of bottom on control side.

OPTIONS AND ACCESSORIES – PAGE 127

GR 2 BW - xx
Glo-Ray
2 = *Designer*
No character = Not *Designer*
Width of Unit (inches)
Buffet Warmer

GRBW-30 with
Accessory Food Pans

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Designer Inset Panel colors, GR2BW models – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Designer Corner Caps, GR2BW models – Non-standard colors are non-returnable – Black standard –

DKGRAY	Dark Gray

Plexi-Glass Front and two Side Enclosures in lieu of Sneeze Guards – Available for GRBW-24, -30, -36, -42 and -48 models only –

FRTENCL-24, -30	-24 and -30 models
FRTENCL-36, -42, -48	-36, -42, & -48 models
SIDE-ENCL	Two Plexi-Glass Side Enclosures (GRBW models only)
SIDE-ENCL2	Two Plexi-Glass Side Enclosures (GR2BW models only)

Hardcoat Aluminum Surface, GRBW models –

HC 24-42	GRBW-24 through GRBW-42
HC 48-72	GRBW-48 through GRBW-72
INF	Infinite Control for top heat only (GRBW-24 through GRBW-60 and GR2BW-24 through GR2BW-60 models only)
9.375BP	9⅜" Sneeze Guard in lieu of standard 7½" (GRBW models only)
14BP	14" Sneeze Guard in lieu of standard 7½"
HAL	60 Watt Halogen Bulb in lieu of standard Display Light

ACCESSORIES

GRBW-LEGS	4" adjustable legs for GRBW-24 models (standard on GRBW-42 or wider)
2SD-LEGS	4" *Designer* Legs for GR2BW-24 models (standard on GR2BW-30 or wider)

Pan Rail for GRBW models (not for use with Plexi-Glass front enclosure)

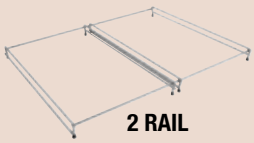
2 RAIL	2-pan
3 RAIL	3-pan
4 RAIL	4-pan
5 RAIL	5-pan

Chef LED 120V adjustable bulb – bulbs must be rotated down –

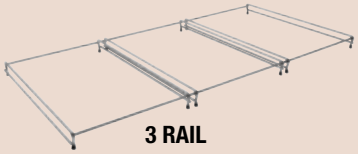
CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000
Accessory



2 RAIL



3 RAIL

2SD-LEGS

Built-Ins

Cafeterias • Buffets
Supermarkets & Delis • Restaurants & Cafés

CSSBP-4818 and **CSSBFP-48-S** in standard Night Sky Simulated Stone *pg. 129-130*

CSBFP-48-S and **CSUP-48-S** pg. 131-132

HCSSB-3618 with new optional Dekton® Soke stone surface *pg. 143*

GRSSB-3618 in optional Bermuda Sand simulated stone (shown below an Antique Copper **GR2AHL-42** Strip Heater with optional Sneeze Guards and *Designer* non-adjustable tubular stands) *pg. 148*

GRSSB-3618 in standard Night Sky simulated stone built into a granite countertop *pg. 148*

HBGB-3618 in standard Black Glass (shown below a **GR2AHL-42** Strip Heater with *Designer* non-adjustable tubular stands, optional Sneeze Guards) *pg. 149*

HBGB-3618 with optional Trim Ring in new optional White Glass *pg. 149*

GRSB-54-I (Hardcoat Aluminum) and accessory food pans (shown below a **GRAL-96D** Strip Heater with optional Sneeze Guards) *pg. 150*

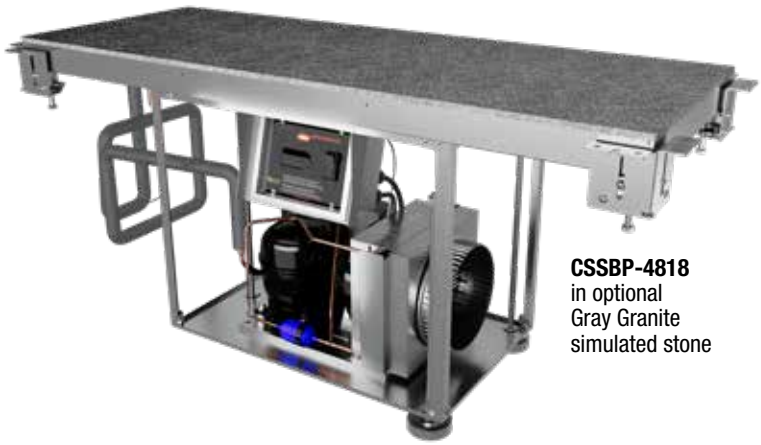
GRSBF-60-O (Anodized Aluminum) built into a simulated stone countertop with accessory food pans, (shown below a **GR2AL-96D** Strip Heater in *Designer* Black with optional Sneeze Guards) *pg. 152*

R-290 Cold Built-In Simulated Stone Shelves

Hatco's R-290 Cold Simulated Stone Shelves Built-In are an environmentally friendly solution to keep food cold on buffet lines in cafeterias, restaurants and much more!

- Keeps food cold using environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Simulated stone is Swanstone®
- Control Box comes with standard 4' lead wire
- All models match the GRSSB Glo-Ray® Built-In Heated Simulated Stone Shelves
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption

NEW



CSSBP-4818 in optional Gray Granite simulated stone

R-290 COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight
CSSBP-2418	27" x 21"	24" x 18"	120	345	60	1/5	126 lbs.
CSSBP-3018	33" x 21"	30" x 18"	120	345	60	1/5	132 lbs.
CSSBP-3618	39" x 21"	36" x 18"	120	345	60	1/5	145 lbs.
CSSBP-4818	51" x 21"	48" x 18"	120	440	60	1/3	172 lbs.

All R-290 Cold Built-In Simulated Stone Shelf Models Feature:
Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

OPTIONS

(available at time of purchase only)

Simulated stone colors –
Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN Gray Granite
SS-BSAND Bermuda Sand

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" corner radii	Depth with 3/8" corner radii
CSSBP-2418	24 3/8"	18 3/8"
CSSBP-3018	30 3/8"	18 3/8"
CSSBP-3618	36 3/8"	18 3/8"
CSSBP-4818	48 3/8"	18 3/8"

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

C SS B P - xx xx

- C = Cold
- SS = Simulated Stone Shelf
- B = Built-In
- P = R-290 Propane Refrigerant
- xx = Width of Shelf (inches)
- xx = Depth of Shelf (inches)

ecoization Naturally

R-290 Cold Built-In Flush Top Simulated Stone Shelves

Hatco's new R-290 Cold Built-In Flush Top Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and more!

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Control Box can be mounted 4' from center of the shelf
- Simulated stone is Swanstone®

CSSBFP-48-S
in standard Night Sky simulated stone

R-290 COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight
CSSBFP-24-F	27" x 18½"	24" x 15½"	120	345	60	1/5	119 lbs.
CSSBFP-24-I	27" x 22½"	24" x 19½"	120	345	60	1/5	124 lbs.
CSSBFP-24-S	27" x 27"	24" x 24"	120	345	60	1/5	134 lbs.
CSSBFP-36-F	39" x 18½"	36" x 15½"	120	345	60	1/5	138 lbs.
CSSBFP-36-I	39" x 22½"	36" x 19½"	120	440	60	1/3	155 lbs.
CSSBFP-36-S	39" x 27"	36" x 24"	120	440	60	1/3	164 lbs.
CSSBFP-48-F	51" x 18½"	48" x 15½"	120	440	60	1/3	159 lbs.
CSSBFP-48-I	51" x 22½"	48" x 19½"	120	440	60	1/3	171 lbs.
CSSBFP-48-S	51" x 27"	48" x 24"	120	560	60	1/2	189 lbs.

All Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

OPTIONS *(available at time of purchase only)*

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand
EWC	(Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

COLORS AND FINISHES – INSIDE BACK COVER OF CURRENT PRICE LIST

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

C SS B F P - xx - x

- C = Cold
- SS = Simulated Stone Shelf
- B = Built-In
- F = Flush
- P = R-290 Propane Refrigerant
- xx = Width of Shelf (inches)
- x = Depth F = 15½" I = 19½" S = 24"

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with ⅜" corner radii	Depth with ⅜" corner radii
CSSBFP-24-F	24⅜"	15⅞"
CSSBFP-24-I	24⅜"	19⅞"
CSSBFP-24-S	24⅜"	24⅜"
CSSBFP-36-F	36⅜"	15⅞"
CSSBFP-36-I	36⅜"	19⅞"
CSSBFP-36-S	36⅜"	24⅜"
CSSBFP-48-F	48⅜"	15⅞"
CSSBFP-48-I	48⅜"	19⅞"
CSSBFP-48-S	48⅜"	24⅜"

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R-290 Cold Built-In Flush Top Shelves

Hatco's R-290 Cold Shelves Built-In Flush Top, in our signature Hardcoat Aluminum, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control Box comes standard with a 4' lead wire
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption

CSBFP-48-S
(Flush Top)

R-290 COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Watts	Comp. Size HP	Hz	Approx. Ship Weight
CSBFP-24-F	25½" x 17"	24" x 15½"	120	345	1/5	60	108 lbs.
CSBFP-24-I	25½" x 21"	24" x 19½"	120	345	1/5	60	116 lbs.
CSBFP-24-S	25½" x 25½"	24" x 24"	120	345	1/5	60	117 lbs.
CSBFP-36-F	37½" x 17"	36" x 15½"	120	345	1/5	60	130 lbs.
CSBFP-36-I	37½" x 21"	36" x 19½"	120	440	1/3	60	130 lbs.
CSBFP-36-S	37½" x 25½"	36" x 24"	120	440	1/3	60	151 lbs.
CSBFP-48-F	49½" x 17"	48" x 15½"	120	440	1/3	60	138 lbs.
CSBFP-48-I	49½" x 21"	48" x 19½"	120	440	1/3	60	157 lbs.
CSBFP-48-S	49½" x 25½"	48" x 24"	120	560	1/2	60	177 lbs.

All R-290 Cold Built-In Flush Top Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

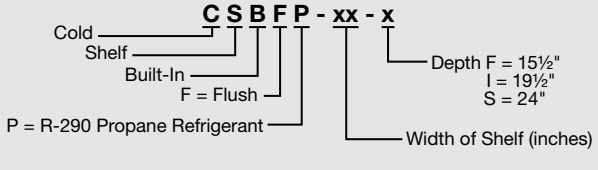
COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min	Width Max	Depth Min	Depth Max
CSBFP-24-F	24⅝"	25"	16⅛"	16½"
CSBFP-24-I	24⅝"	25"	20⅛"	20½"
CSBFP-24-S	24⅝"	25"	24⅝"	25"
CSBFP-36-F	36⅝"	37"	16⅛"	16½"
CSBFP-36-I	36⅝"	37"	20⅛"	20½"
CSBFP-36-S	36⅝"	37"	24⅝"	25"
CSBFP-48-F	48⅝"	49"	16⅛"	16½"
CSBFP-48-I	48⅝"	49"	20⅛"	20½"
CSBFP-48-S	48⅝"	49"	24⅝"	25"

OPTIONS (available at time of purchase only)

EWC (Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.

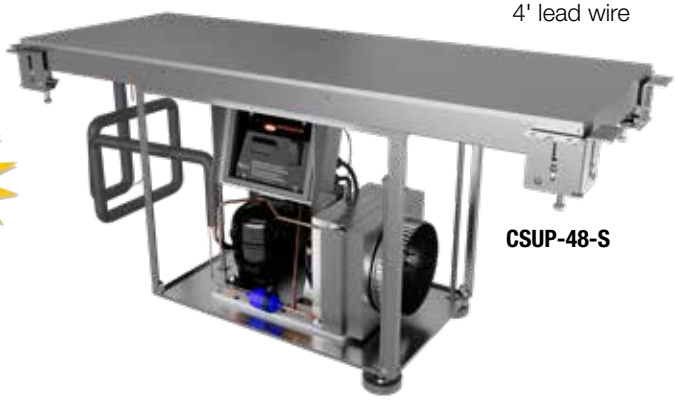


R-290 Cold Undermount Shelves

R-290 Cold Undermount Shelves use environmentally friendly R-290 refrigerant to provide a cold surface like the Cold Built-in Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, Stainless Steel or appropriate solid surface counter top. Cooling transfers though the countertop with a seamless look.

- Condenser utilizes environmentally friendly R-290 refrigerant
- Mounts directly to underside of appropriate countertop material
- Condenser utilizes an environmentally friendly R-290 refrigerant, which has a 90% higher heat absorption capacity than other refrigerants, resulting in quicker temperature recovery and lower energy consumption
- Approved materials include granite and quartz up to 1 3/16", Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other materials *
- All models feature an anodized aluminum surface
- Control Box comes standard with a 4' lead wire

NEW



CSUP-48-S

R-290 COLD UNDERMOUNT SHELVES (Anodized Aluminum)

Model	Overall Shelf Dimensions (includes brackets) W x D	Usable Shelf Space W x D	Watts 120V Single Phase	Hz	Compressor Size HP	Approx. Ship Weight
CSUP-24-F	27 5/16" x 18 13/16"	24" x 15½"	345	60	1/5	115 lbs.
CSUP-24-I	27 5/16" x 22 13/16"	24" x 19½"	345	60	1/5	118 lbs.
CSUP-24-S	27 5/16" x 27 5/16"	24" x 24"	345	60	1/5	130 lbs.
CSUP-36-F	39 5/16" x 18 13/16"	36" x 15½"	345	60	1/5	143 lbs.
CSUP-36-I	39 5/16" x 22 13/16"	36" x 19½"	440	60	1/3	140 lbs.
CSUP-36-S	39 5/16" x 27 5/16"	36" x 24"	440	60	1/3	125 lbs.
CSUP-48-F	51 5/16" x 18 13/16"	48" x 15½"	440	60	1/3	141 lbs.
CSUP-48-I	51 5/16" x 22 13/16"	48" x 19½"	440	60	1/3	144 lbs.
CSUP-48-S	51 5/16" x 27 5/16"	48" x 24"	560	60	1/2	178 lbs.

All Cold Undermount Shelf Models Feature:
Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P), thermal mastic caulk and single use applicator.

CSUP models include thermal mastic caulk and a single use applicator

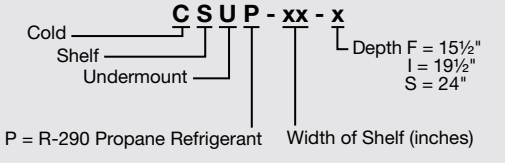
COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" corner radii	Depth with 3/8" corner radii
CSUP-24-F	24 3/8"	15 7/8"
CSUP-24-I	24 3/8"	19 7/8"
CSUP-24-S	24 3/8"	24 3/8"
CSUP-36-F	36 3/8"	15 7/8"
CSUP-36-I	36 3/8"	19 7/8"
CSUP-36-S	36 3/8"	24 3/8"
CSUP-48-F	48 3/8"	15 7/8"
CSUP-48-I	48 3/8"	19 7/8"
CSUP-48-S	48 3/8"	24 3/8"

OPTIONS (available at time of purchase only)

EWC (Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

NOTE: The installation kit, including the intake bracket, duct clamp, flexible duct, and duct collar, will be shipped seperately.



ecolization® Naturally

Built-In Flush Mount Ceramic Glass Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Ceramic Glass Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- Standard Black or optional white Ceramic Glass surface
- All models have a Ceramic Glass surface and are bottom mount, flush with the countertop
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 3' Conduit is standard – Option: with ITC Control Boxes only, 6' and 10' lengths are available

HSBF-GL-4818 in standard Black Glass

HSBF-GL-4818 in optional White Glass

BUILT-IN FLUSH TOP CERAMIC GLASS HEATED SHELVES

Model [M]	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 3/8" corner radii) W x D	Voltage Single Phase	Watts	Amps
HSBF-GL-2418	27" x 21 1/8" x 5 1/2"	24" x 18"	24 1/4" x 18 3/8"	120	425	3.5
HSBF-GL-3018	33" x 21 1/8 x 5 1/2"	30" x 18"	30 1/4" x 18 3/8"	120	525	4.4
HSBF-GL-3618	39" x 21 1/8" x 5 1/2"	36" x 18"	36 1/4" x 18 3/8"	120	630	5.3
HSBF-GL-4818	51" x 21 1/8" x 5 1/2"	48" x 18"	48 1/4" x 18 3/8"	120	850	7.1

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Ceramic Glass Heated Shelf Models Feature:
Control Box: Flush Mount Electronic Temperature Control with 3' conduit
Cord Location: Cord is attached to Control Box.
Cord and Plug: 6' cord and plug (NEMA 5-15P).

NOTE: Install Remote Box outside Heat Zone or damage will occur.

OPTIONS *(available at time of purchase only)*

Ceramic Glass Color – Black standard –		
	HSBF-GLASS-WHT	White
Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable		
	RED	Warm Red
	BLACK	Black
	GRAY	Gray Granite
	WHITE	White Granite
	NAVY	Navy Blue
	GREEN	Hunter Green
	COPPER	Antique Copper
HSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 5 9/32"D)	
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (8 1/2"W x 4"H x 3 13/16"D)	
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 4 17/32"D)	
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (8 1/2"W x 3 11/16"H x 3 15/16"D)	
COND-6	6' Conduit (3' standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only)	
COND-10	10' Conduit (3' standard) (used with Flush Mount and Small Flush Mount ITC Control Boxes only)	

COLORS AND FINISHES – INSIDE BACK COVER

HSBF-FLUSH-ITC

HSBF-FLUSH-TSTAT

HSBF-SMFLUSH-ITC

HSBF-SMFLUSH-TSTAT

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	5 7/8"	6 3/8"	4 7/8"
HSBF-FLUSH-TSTAT	5 7/8"	6 3/8"	4"
HSBF-SMFLUSH-ITC	6 3/4"	3 3/4"	3 5/8"
HSBF-SMFLUSH-TSTAT	6 3/4"	3 7/16"	3 25/64"

H S B F - GL - xx xx
- H S B F: Heated Shelf Built-In Flush mount
- GL: Ceramic Glass
- xx: Width of Shelf (inches)
- xx: Depth of Shelf (inches)

Built-In Flush Mount Hardcoat Aluminum Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Hardcoat Aluminum Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

NOTE: Install Remote Box outside Heat Zone or damage will occur.

- All models have a Hardcoat Aluminum surface and are bottom mount, flush with the countertop
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times.
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 3' Conduit is standard – Option: with ITC Control Boxes only, 6' and 10' lengths are available

HSBF-HC-4818

BUILT-IN FLUSH MOUNT HARDCOAT ALUMINUM HEATED SHELVES

Model [M]	Overall Shelf Dim. (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 3/8" corner radii) W x D	Voltage Single Phase	Watts	Amps
HSBF-HC-2418	27 1/8" x 21 1/8 x 5 11/32"	24" x 18"	24 3/8" x 18 3/8"	120	425	3.5
HSBF-HC-2424	27 1/8" x 27 1/8 x 5 11/32"	24" x 24"	24 3/8" x 24 3/8"	120	680	5.7
HSBF-HC-2430	27 1/8" x 33 1/8 x 5 11/32"	24" x 30"	24 3/8" x 30 3/8"	120	790	6.6
HSBF-HC-3018	33 1/8" x 21 1/8 x 5 11/32"	30" x 18"	30 3/8" x 18 3/8"	120	525	4.4
HSBF-HC-3024	33 1/8" x 27 1/8 x 5 11/32"	30" x 24"	30 3/8" x 24 3/8"	120	815	6.8
HSBF-HC-3030	33 1/8" x 33 1/8 x 5 11/32"	30" x 30"	30 3/8" x 30 3/8"	120	950	7.9
HSBF-HC-3618	39 1/8" x 21 1/8 x 5 11/32"	36" x 18"	36 3/8" x 18 3/8"	120	630	5.3
HSBF-HC-3624	39 1/8" x 27 1/8 x 5 11/32"	36" x 24"	36 3/8" x 24 3/8"	120	950	7.9
HSBF-HC-3630	39 1/8" x 33 1/8 x 5 11/32"	36" x 30"	36 3/8" x 30 3/8"	120	1110	9.3
HSBF-HC-4218	45 1/8" x 21 1/8 x 5 11/32"	42" x 18"	42 3/8" x 18 3/8"	120	735	6.1
HSBF-HC-4224	45 1/8" x 27 1/8 x 5 11/32"	42" x 24"	42 3/8" x 24 3/8"	120	1090	9.1
HSBF-HC-4230	45 1/8" x 33 1/8 x 5 11/32"	42" x 30"	42 3/8" x 30 3/8"	120	1270	10.6
HSBF-HC-4818	51 1/8" x 21 1/8 x 5 11/32"	48" x 18"	48 3/8" x 18 3/8"	120	850	7.1
HSBF-HC-4824	51 1/8" x 27 1/8 x 5 11/32"	48" x 24"	48 3/8" x 24 3/8"	120	1225	10.2
HSBF-HC-4830	51 1/8" x 33 1/8 x 5 11/32"	48" x 30"	48 3/8" x 30 3/8"	120	1430	11.9

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Hardcoat Aluminum Heated Shelf Models Feature:
Control Box: Flush Mount Electronic Temperature Control with 3' conduit.
Cord Location: Cord is attached to Control Box.
Cord and Plug: 6' cord and plug (NEMA 5-15P).

OPTIONS (available at time of purchase only)

Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable –

	RED	Warm Red
	BLACK	Black
	GRAY	Gray Granite
	WHITE	White Granite
	NAVY	Navy Blue
	GREEN	Hunter Green
	COPPER	Antique Copper
HSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 5 9/32"D)	
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (8 1/2"W x 4"H x 3 13/16"D)	
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 4 17/32"D)	
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (8 1/2"W x 3 11/16"H x 3 15/16"D)	
COND-6	6' Conduit (3' standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only)	
COND-10	10' Conduit (3' standard) (used with Flush Mount and Small Flush Mount ITC Control Boxes only)	

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	5 7/8"	6 3/8"	4 7/8"
HSBF-FLUSH-TSTAT	5 7/8"	6 3/8"	4"
HSBF-SMFLUSH-ITC	6 3/4"	3 3/4"	3 5/8"
HSBF-SMFLUSH-TSTAT	6 3/4"	3 7/16"	3 25/64"

HSBF-FLUSH-ITC

HSBF-FLUSH-TSTAT

HSBF-SMFLUSH-ITC

HSBF-SMFLUSH-TSTAT

Built-In Flush Mount Simulated Stone Heated Shelves

Give your operation a seamless look with the Built-In Flush Mount Simulated Stone Heated Shelf. The bracket mounting hardware gives a true flush mount appearance that will safely hold food hot while blending with your decor. It is a must for buffet lines in cafeterias, restaurants and more!

- The Simulated Stone unit mounts directly to underside of appropriate countertop material
- Simulated stone is Swanstone®
- Blanket-type element with thermostatically-controlled heated base results in uniform heat to extend food holding times
- Insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.
- Standard control includes thermostat, lighted rocker switch and mounting brackets
- 3' Conduit is standard – Option: with ITC Control Boxes only, 6' and 10' lengths are available

HSBF-SS-4818
in standard Night Sky

HSBF-SS-4818
in optional
Gray Granite

HSBF-SS-4818
in optional
Bermuda Sand

BUILT-IN FLUSH MOUNT SIMULATED STONE HEATED SHELVES

Model [M]	Overall Shelf Dimensions (includes brackets) W x D x H	Heated Shelf Space W x D	Cutout Size (with 3/8" corner radii) W x D	Voltage Single Phase	Watts	Amps
HSBF-SS-2418	27" x 21 x 5 5/8"	24" x 18"	24 3/8" x 18 3/8"	120	635	5.3
HSBF-SS-3018	33" x 21 x 5 5/8"	30" x 18"	30 3/8" x 18 3/8"	120	780	6.5
HSBF-SS-3618	39" x 21 x 5 5/8"	36" x 18"	36 3/8" x 18 3/8"	120	930	7.8
HSBF-SS-4818	51" x 21 x 5 5/8"	48" x 18"	48 3/8" x 18 3/8"	120	1270	10.6

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Flush Mount Simulated Stone Heated Shelf Models Feature
Control Box: Flush Mount Electronic Temperature Control with 3' conduit.
Cord Location: Cord is attached to Control Box.
Cord and Plug: 6' cord and plug (NEMA 5-15P).

NOTE: Install Remote Box outside Heat Zone or damage will occur.

OPTIONS *(available at time of purchase only)*

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

	SS-GGRAN	Gray Granite
	SS-BSAND	Bermuda Sand

Designer Color for Flush Mount Control Bezel – Stainless Steel standard – Non-standard colors are non-returnable

	RED	Warm Red
	BLACK	Black
	GRAY	Gray Granite
	WHITE	White Granite
	NAVY	Navy Blue
	GREEN	Hunter Green
	COPPER	Antique Copper
HSBF-FLUSH-ITC	Stainless steel Flush Mount Recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 5 9/32"D)	
HSBF-SMFLUSH-ITC	Flush Mount Electronic Control Box with lighted On/Off rocker switch (8 1/2"W x 4"H x 3 13/16"D)	
HSBF-FLUSH-TSTAT	Stainless steel Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 7/16"W x 7 13/16"H x 4 17/32"D)	
HSBF-SMFLUSH-TSTAT	Flush Mount Thermostatic Control Box with lighted On/Off rocker switch (8 1/2"W x 3 11/16"H x 3 15/16"D)	
COND-6	6' Conduit (3' standard) – used with Flush Mount and Small Flush Mount ITC Control Boxes only)	
COND-10	10' Conduit (3' standard) (used with Flush Mount and Small Flush Mount ITC Control Boxes only)	

COLORS AND FINISHES – INSIDE BACK COVER

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HSBF-FLUSH-ITC	5 7/8"	6 3/8"	4 7/8"
HSBF-FLUSH-TSTAT	5 7/8"	6 3/8"	4"
HSBF-SMFLUSH-ITC	6 3/4"	3 3/4"	3 5/8"
HSBF-SMFLUSH-TSTAT	6 3/4"	3 7/16"	3 25/64"

HSBF-FLUSH-ITC

HSBF-FLUSH-TSTAT

HSBF-SMFLUSH-ITC

HSBF-SMFLUSH-TSTAT

H S B F - SS - xx xx
Heated Shelf Built-In Flush mount
Simulated Stone
Width of Shelf (inches)
Depth of Shelf (inches)

Cold Built-In Simulated Stone Shelves

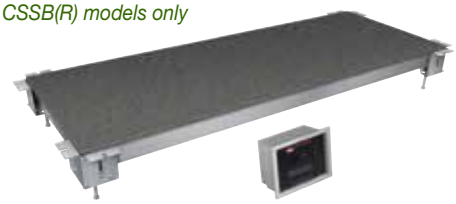
Hatco's Cold Built-In Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and much more!

CSSBR and CSSBX have benefit of allowing fabricators the freedom to design.

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Simulated stone is Swanstone®
- All models match the GRSSB Heated Simulated Stone Built-In Shelves for a fully integrated look
- Control Box comes with standard 4' lead wire
- Control Box can be mounted 4' from center of the shelf (CSSB models only)
- Condensing unit may be mounted up to 4' away from center of shelf (CSSB models only)
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSB, CSSBR models only)
- CSSB models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- CSSBR models have unattached Condensing unit and Control Box, CSSBX models have unattached Control Box only

ecoization® *CSSB(R) models only*

CSSB-4818
in optional Bermuda Sand simulated stone



CSSBR-4818
in standard Night Sky simulated stone – All models come with unattached Condenser and Control Box

CSSBX-4818
All models come with unattached Control Box only

COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight
CSSB-2418	27" x 21"	24" x 18"	120	300	60	1/5	126 lbs.
CSSB-3018	33" x 21"	30" x 18"	120	300	60	1/5	132 lbs.
CSSB-3618	39" x 21"	36" x 18"	120	300	60	1/5	145 lbs.
CSSB-4818	51" x 21"	48" x 18"	120	450	60	1/3	172 lbs.

All Cold Built-In Simulated Stone Shelf Models Feature:
Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

COLD BUILT-IN SIMULATED STONE SHELVES with UNATTACHED CONDENSER/ CONTROL BOX (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight
CSSBR-2418	27" x 21"	24" x 18"	120	300	60	1/5	88 lbs.
CSSBR-3018	33" x 21"	30" x 18"	120	300	60	1/5	126 lbs.
CSSBR-3618	39" x 21"	36" x 18"	120	300	60	1/5	139 lbs.
CSSBR-4818	51" x 21"	48" x 18"	120	450	60	1/3	164 lbs.

All Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

COLD BUILT-IN SIMULATED STONE SHELVES with UNATTACHED CONTROL BOX only (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Watts 120V Single Phase	Hz	Approx. Ship Weight
CSSBX-2418	27" x 21"	24" x 18"	12	60	75 lbs.
CSSBX-3018	33" x 21"	30" x 18"	12	60	87 lbs.
CSSBX-3618	39" x 21"	36" x 18"	12	60	99 lbs.
CSSBX-4818	51" x 21"	48" x 18"	12	60	125 lbs.

All Cold Built-In Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" radii	Height with 3/8" radii
CSSB(R)(X)-2418	24 3/8"	18 3/8"
CSSB(R)(X)-3018	30 3/8"	18 3/8"
CSSB(R)(X)-3618	36 3/8"	18 3/8"
CSSB(R)(X)-4818	48 3/8"	18 3/8"
Model	**Width**	**Height**
Control Box	9½"	7 3/4"

OPTIONS

(available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand
COND-8.5	102" cord (60" standard), CSSB models only
EWC	(Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase CSSB, CSSBR models only)

COLORS AND FINISHES – INSIDE BACK COVER

C SS B (x) - xx xx

- C = Cold
- SS = Simulated Stone Shelf
- B = Built-In
- (x) = R = Remote Condenser and Control Box; X = Remote Control Box only
- xx = Width of Shelf (inches)
- xx = Depth of Shelf

Cold Built-In Flush Top Simulated Stone Shelves

Hatco's, sturdy Cold Built-In Flush Top Simulated Stone Shelves are a must for buffet lines in cafeterias, restaurants and more!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are bottom mount units
- Control Box comes standard with a 4' lead wire
- Control Box can be mounted 4' from center of the shelf (CSSBF models only)
- CSSBF models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSSBF, CSSBFR models only)
- Simulated stone is Swanstone®

continued on next page...

CSSBF-48-S
in standard Night Sky simulated stone

ecolization® *CSSBF(R) models only*

CSSBFR-48-S
in optional Bermuda Sand – All models come with unattached Condenser and Control Box

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight
CSSBF-24-F	27" x 18½"	24" x 15½"	120	300	60	1/5	119 lbs.
CSSBF-24-I	27" x 22½"	24" x 19½"	120	300	60	1/5	124 lbs.
CSSBF-24-S	27" x 27"	24" x 24"	120	300	60	1/5	134 lbs.
CSSBF-36-F	39" x 18½"	36" x 15½"	120	300	60	1/5	138 lbs.
CSSBF-36-I	39" x 22½"	36" x 19½"	120	450	60	1/3	155 lbs.
CSSBF-36-S	39" x 27"	36" x 24"	120	450	60	1/3	164 lbs.
CSSBF-48-F	51" x 18½"	48" x 15½"	120	450	60	1/3	159 lbs.
CSSBF-48-I	51" x 22½"	48" x 19½"	120	450	60	1/3	171 lbs.
CSSBF-48-S	51" x 27"	48" x 24"	120	800	60	5/8	189 lbs.

All Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES with UNATTACHED CONDENSER/CONTROL BOX

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Watts	Hz	Comp. Size HP	Approx. Ship Weight
CSSBFR-24-F	27" x 18½"	24" x 15½"	120	300	60	1/5	120 lbs.
CSSBFR-24-I	27" x 22½"	24" x 19½"	120	300	60	1/5	123 lbs.
CSSBFR-24-S	27" x 27"	24" x 24"	120	300	60	1/5	150 lbs.
CSSBFR-36-F	39" x 18½"	36" x 15½"	120	300	60	1/5	151 lbs.
CSSBFR-36-I	39" x 22½"	36" x 19½"	120	450	60	1/3	151 lbs.
CSSBFR-36-S	39" x 27"	36" x 24"	120	450	60	1/3	161 lbs.
CSSBFR-48-F	51" x 18½"	48" x 15½"	120	450	60	1/3	158 lbs.
CSSBFR-48-I	51" x 22½"	48" x 19½"	120	450	60	1/3	178 lbs.
CSSBFR-48-S	51" x 27"	48" x 24"	120	800	60	5/8	166 lbs.

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

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Cold Built-In Flush Top Simulated Stone Shelves

continued...

- CSSBR models have unattached Condensing unit and Control Box, CSSBX models have unattached Control Box only
- CSSBFR, CSSBFX models have benefit of allowing fabricators the freedom to design

CSSBFX-48-S
in optional Gray Granite simulated stone – All models come with unattached Control Box only

COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES with UNATTACHED CONTROL BOX only

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Watts 120V Single Phase	Hz	Approx. Ship Weight
CSSBFX-24-F	27" x 18½"	24" x 15½"	12	60	78 lbs.
CSSBFX-24-I	27" x 22½"	24" x 19½"	12	60	79 lbs.
CSSBFX-24-S	27" x 27"	24" x 24"	12	60	89 lbs.
CSSBFX-36-F	39" x 18½"	36" x 15½"	12	60	97 lbs.
CSSBFX-36-I	39" x 22½"	36" x 19½"	12	60	115 lbs.
CSSBFX-36-S	39" x 27"	36" x 24"	12	60	117 lbs.
CSSBFX-48-F	51" x 18½"	48" x 15½"	12	60	116 lbs.
CSSBFX-48-I	51" x 22½"	48" x 19½"	12	60	130 lbs.
CSSBFX-48-S	51" x 27"	48" x 24"	12	60	144 lbs.

All Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand
COND-8.5	102" cord (60" standard), CSSBF models only
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (CSSBF, CSSBFR models only)

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" radii	Height with 3/8" radii
CSSBF(R)(X)-24-F	24 3/8"	15 7/8"
CSSBF(R)(X)-24-I	24 3/8"	19 7/8"
CSSBF(R)(X)-24-S	24 3/8"	24 3/4"
CSSBF(R)(X)-36-F	36 3/8"	15 7/8"
CSSBF(R)(X)-36-I	36 3/8"	19 7/8"
CSSBF(R)(X)-36-S	36 3/8"	24 3/4"
CSSBF(R)(X)-48-F	48 3/8"	15 7/8"
CSSBF(R)(X)-48-I	48 3/8"	19 7/8"
CSSBF(R)(X)-48-S	48 3/8"	24 3/4"
Model	**Width**	**Height**
Control Box	9½"	7 3/4"

C SS B F (x) - xx x

- C — Cold
- SS — Simulated Stone Shelf
- B — Built-In
- F — Flush
- (x) — R = Remote Condenser and Control Box; X = Remote Control Box only
- xx — Width of Shelf (inches)
- x — Depth F = 15½", I = 19½", S = 24"

Cold Built-In Flush Top Shelves

Hatco's Cold Built-In Flush Top Shelves, in our signature Hardcoat Aluminum, are designed to keep your pre-chilled beverages, hors d'oeuvres, side dishes, buffet items and more, perfectly chilled.

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- All models are top mounted with an Hardcoat Aluminum surface
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control Box comes standard with a 4' lead wire
- Control Box can be mounted 4' from center of the shelf (CSBF models only)
- CSBF models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSBF, CSBFR models only)

continued on next page...

CSBF-48-S
(Flush Top)

ecolization
CSBF(R) models only

CSBFR-48-S
(Flush Top) All models come with unattached Condenser and Control Box

COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Watts	Comp. Size HP	Hz	Approx. Ship Weight
CSBF-24-F	25½" x 17"	24" x 15½"	120	300	1/5	60	108 lbs.
CSBF-24-I	25½" x 21"	24" x 19½"	120	300	1/5	60	116 lbs.
CSBF-24-S	25½" x 25½"	24" x 24"	120	300	1/5	60	117 lbs.
CSBF-36-F	37½" x 17"	36" x 15½"	120	300	1/5	60	130 lbs.
CSBF-36-I	37½" x 21"	36" x 19½"	120	450	1/3	60	130 lbs.
CSBF-36-S	37½" x 25½"	36" x 24"	120	450	1/3	60	151 lbs.
CSBF-48-F	49½" x 17"	48" x 15½"	120	450	1/3	60	138 lbs.
CSBF-48-I	49½" x 21"	48" x 19½"	120	450	1/3	60	157 lbs.
CSBF-48-S	49½" x 25½"	48" x 24"	120	800	5/8	60	177 lbs.

All Cold Built-In Flush Top Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum) with UNATTACHED CONDENSER/CONTROL BOX

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Watts	Comp. Size HP	Hz	Approx. Ship Weight
CSBFR-24-F	25½" x 17"	24" x 15½"	120	300	1/5	60	102 lbs.
CSBFR-24-I	25½" x 21"	24" x 19½"	120	300	1/5	60	116 lbs.
CSBFR-24-S	25½" x 25½"	24" x 24"	120	300	1/5	60	126 lbs.
CSBFR-36-F	37½" x 17"	36" x 15½"	120	300	1/5	60	127 lbs.
CSBFR-36-I	37½" x 21"	36" x 19½"	120	450	1/3	60	128 lbs.
CSBFR-36-S	37½" x 25½"	36" x 24"	120	450	1/3	60	139 lbs.
CSBFR-48-F	49½" x 17"	48" x 15½"	120	450	1/3	60	145 lbs.
CSBFR-48-I	49½" x 21"	48" x 19½"	120	450	1/3	60	147 lbs.
CSBFR-48-S	49½" x 25½"	48" x 24"	120	800	5/8	60	166 lbs.

All Cold Built-In Flush Top Shelf With Unattached Condenser/Control Box Models Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

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Cold Built-In Flush Top Shelves

continued...

- CSBFR models have unattached Condensing unit and Control Box, CSBFX models have unattached Control Box only
- CSBFR, CSBFX models have benefit of allowing fabricators the freedom to design

CSBFX-48-S
(Flush Top) All models come with unattached Control Box only

COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum) with UNATTACHED CONTROL BOX only

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Watts 120V Single Phase	Approx. Ship Weight
CSBFX-24-F	25½" x 17"	24" x 15½"	12	63 lbs.
CSBFX-24-I	25½" x 21"	24" x 19½"	12	71 lbs.
CSBFX-24-S	25½" x 25½"	24" x 24"	12	79 lbs.
CSBFX-36-F	37½" x 17"	36" x 15½"	12	68 lbs.
CSBFX-36-I	37½" x 21"	36" x 19½"	12	90 lbs.
CSBFX-36-S	37½" x 25½"	36" x 24"	12	100 lbs.
CSBFX-48-F	49½" x 17"	48" x 15½"	12	117 lbs.
CSBFX-48-I	49½" x 21"	48" x 19½"	12	117 lbs.
CSBFX-48-S	49½" x 25½"	48" x 24"	12	130 lbs.

All Cold Built-In Flush Top Shelf Models with Unattached Control Box Only Feature:
Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min	Width Max	Height Min	Height Max
CSBF(R)(X)-24-F	24¾"	25"	16⅛"	16½"
CSBF(R)(X)-24-I	24¾"	25"	20⅛"	20½"
CSBF(R)(X)-24-S	24¾"	25"	24¾"	25"
CSBF(R)(X)-36-F	36¾"	37"	16⅛"	16½"
CSBF(R)(X)-36-I	36¾"	37"	20⅛"	20½"
CSBF(R)(X)-36-S	36¾"	37"	24¾"	25"
CSBF(R)(X)-48-F	48¾"	49"	16⅛"	16½"
CSBF(R)(X)-48-I	48¾"	49"	20⅛"	20½"
CSBF(R)(X)-48-S	48¾"	49"	24¾"	25"
Model	**Width**		**Height**	
Control Box	9½"		7¾"	

OPTIONS (available at time of purchase only)

COND-8.5	102" cord (60" standard), CSBF models only
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (CSBF, CSBFR models only)

COLORS AND FINISHES – INSIDE BACK COVER

C S B F (x) - xx x

- C — Cold
- S — Shelf
- B — Built-In
- F = Flush
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx: Width of Shelf (inches)
- x: Depth F = 15½", I = 19½", S = 24"

Cold Undermount Shelves

Cold Undermount Shelves provide a cold surface like the Cold Built-in Flush Top Shelves, but are mounted directly against the underside of a granite, quartz, Stainless Steel or appropriate solid surface counter top. Cooling transfers though the countertop with a seamless look.

- Mounts directly to underside of appropriate countertop material
- Approved materials include granite and quartz up to 1 3/16", Swanstone® (provided by Hatco), and certain Stainless Steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other materials *
- All models feature an anodized aluminum surface
- Control Box comes standard with a 4' lead wire
- Control Box can be mounted 4' from center of the shelf (CSU models only)
- CSU models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSU, CSUR models only)

continued on next page...

CSU-48-S
(Undermount)

ecolization® CSU(R) models only

CSUR-48-S
(Undermount)
All models include unattached Condenser and Control Box only

COLD UNDERMOUNT SHELVES (Anodized Aluminum)

Model ▛	Overall Shelf Dimensions (includes brackets) W x D	Usable Shelf Space W x D	Watts 120V Single Phase	Hz	Compressor Size HP	Approx. Ship Weight
CSU-24-F	27 5/16" x 18 13/16"	24" x 15½"	300	60	1/5	115 lbs.
CSU-24-I	27 5/16" x 22 13/16"	24" x 19½"	300	60	1/5	118 lbs.
CSU-24-S	27 5/16" x 27 13/16"	24" x 24"	300	60	1/5	130 lbs.
CSU-36-F	39 5/16" x 18 13/16"	36" x 15½"	300	60	1/5	140 lbs.
CSU-36-I	39 5/16" x 22 13/16"	36" x 19½"	450	60	1/3	143 lbs.
CSU-36-S	39 5/16" x 27 13/16"	36" x 24"	450	60	1/3	125 lbs.
CSU-48-F	51 5/16" x 18 13/16"	48" x 15½"	450	60	1/3	141 lbs.
CSU-48-I	51 5/16" x 22 13/16"	48" x 19½"	450	60	1/3	144 lbs.
CSU-48-S	51 5/16" x 27 13/16"	48" x 24"	800	60	5/8	178 lbs.

All Cold Undermount Shelf Models Feature:
Models Shipped with: Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P), thermal mastic caulk and single use applicator.

COLD UNDERMOUNT SHELVES with UNATTACHED CONDENSER/CONTROL BOX (Anodized Aluminum)

Model ▛	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Watts 120V Single Phase	Hz	Compressor Size HP	Approx. Ship Weight
CSUR-24-F	27 5/16" x 18 13/16"	24" x 15½"	300	60	1/5	110 bs.
CSUR-24-I	27 5/16" x 22 13/16"	24" x 19½"	300	60	1/5	110 lbs.
CSUR-24-S	27 5/16" x 27 13/16"	24" x 24"	300	60	1/5	119 lbs.
CSUR-36-F	39 5/16" x 18 13/16"	36" x 15½"	300	60	1/5	111 lbs.
CSUR-36-I	39 5/16" x 22 13/16"	36" x 19½"	450	60	1/3	118 lbs.
CSUR-36-S	39 5/16" x 27 13/16"	36" x 24"	450	60	1/3	143 lbs.
CSUR-48-F	51 5/16" x 18 13/16"	48" x 15½"	450	60	1/3	150 lbs.
CSUR-48-I	51 5/16" x 22 13/16"	48" x 19½"	450	60	1/3	150 lbs.
CSUR-48-S	51 5/16" x 27 13/16"	48" x 24"	800	60	5/8	150 lbs.

CSU and CSUR models include thermal mastic caulk and a single use applicator

All Cold Undermount Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose), thermal mastic caulk and single use applicator.

▛ Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual which is found on the Hatco website, www.hatcocorp.com.

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Cold Undermount Shelves

continued...

- CSUR models have unattached Condensing unit and Control Box, CSUX models have unattached Control Box only
- CSUR and CSUX models have benefit of allowing fabricators the freedom to design.

CSUX-48-S
(Undermount) All models include unattached Control Box only

COLD UNDERMOUNT SHELVES (Anodized Aluminum) with UNATTACHED CONTROL BOX only

Model ⌜	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Watts 120V Single Phase	Approx. Ship Weight
CSUX-24-F	27 5/16" x 18 13/16"	24" x 15½"	12	73 lbs.
CSUX-24-I	27 5/16" x 22 13/16"	24" x 19½"	12	75 lbs.
CSUX-24-S	27 5/16" x 27 13/16"	24" x 24"	12	84 lbs.
CSUX-36-F	39 5/16" x 18 13/16"	36" x 15½"	12	91 lbs.
CSUX-36-I	39 5/16" x 22 13/16"	36" x 19½"	12	95 lbs.
CSUX-36-S	39 5/16" x 27 13/16"	36" x 24"	12	99 lbs.
CSUX-48-F	51 5/16" x 18 13/16"	48" x 15½"	12	102 lbs.
CSUX-48-I	51 5/16" x 22 13/16"	48" x 19½"	12	113 lbs.
CSUX-48-S	51 5/16" x 27 13/16"	48" x 24"	12	124 lbs.

All Cold Undermount Shelf Models with Unattached Control Box only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

⌜ Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents. For mounting bolt and substrate cutout dimensions, please refer to the Installation section in the Operating Manual which is found on the Hatco website, www.hatcocorp.com.

CUTOUT DIMENSIONS

Model	Width	Height
Control Box	9½"	7 3/4"

OPTIONS (available at time of purchase only)

COND-8.5	102" conduit (60" standard), CSU models only
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (CSU, CSUR models only)

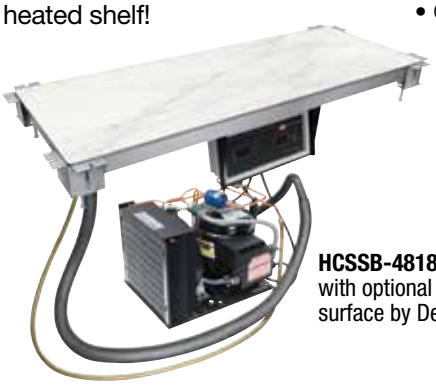
C S U (x) - xx x

- C: Cold
- S: Shelf
- U: Undermount
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx: Width of Shelf (inches)
- x: Depth F = 15½"; I = 19½"; S = 24"

Hot/Cold Built-In Simulated Stone Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented, Hot/Cold Built-In Simulated Stone Shelves. They easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- All models are bottom mount, flush with the countertop
- Simulated stone is Swanstone® and Dekton®
- All models match the GRSSB Heated Built-In Shelves
- Control Box with a 4' lead wire is standard
- Control Box can be mounted 4' from center of the shelf (HCSSB models only)
- HCSSB models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSB, HCSSBR models only)
- HCSSBR has unattached Condensing unit and Control Box, HCSSBX has unattached Control Box only



HCSSB-4818
with optional Rem surface by Dekton®

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" radii	Height with 3/8" radii
HCSSB(R)(X)-2418	24 3/8"	18 3/8"
HCSSB(R)(X)-3018	30 3/8"	18 3/8"
HCSSB(R)(X)-3618	36 3/8"	18 3/8"
HCSSB(R)(X)-4818	48 3/8"	18 3/8"
Model	**Width**	**Height**
Control Box	14 5/8"	7 3/4"

NEW Dekton® stone surfaces that are available for these models:

Domoos	Rem	Soke

Note: Due to the natural texture, patterns may vary.

HOT/COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop)

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Volts Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight
HCSSB-2418	27" x 21"	24" x 18"	120	300	405	60	1/5	133 lbs.
HCSSB-3018	33" x 21"	30" x 18"	120	300	510	60	1/5	150 lbs.
HCSSB-3618	39" x 21"	36" x 18"	120	300	610	60	1/5	160 lbs.
HCSSB-4818	51" x 21"	48" x 18"	120	450	815	60	1/3	187 lbs.

All Hot/Cold Built-In Simulated Stone Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

HOT/COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop) with UNATTACHED CONDENSER/CONTROL BOX

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Volts Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight
HCSSBR-2418	27" x 21"	24" x 18"	120	300	405	60	1/5	115 lbs.
HCSSBR-3018	33" x 21"	30" x 18"	120	300	510	60	1/5	151 lbs.
HCSSBR-3618	39" x 21"	36" x 18"	120	300	610	60	1/5	162 lbs.
HCSSBR-4818	51" x 21"	48" x 18"	120	450	815	60	1/3	187 lbs.

All Hot/Cold Built-In Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

HOT/COLD BUILT-IN SIMULATED STONE SHELVES (flush to countertop) with UNATTACHED CONTROL BOX only

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Watts 120V Single Phase	Approx. Ship Weight
HCSSBX-2418	27" x 21"	24" x 18"	405	75 lbs.
HCSSBX-3018	33" x 21"	30" x 18"	510	105 lbs.
HCSSBX-3618	39" x 21"	36" x 18"	610	117 lbs.
HCSSBX-4818	51" x 21"	48" x 18"	815	140 lbs.

All Hot/Cold Built-In Simulated Stone Shelf Models with unattached Control Box Only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

NOTE: Install Remote Box outside Heat Zone or damage will occur.

ecoization HCSSB(R) models only

OPTIONS

(available at time of purchase only)

Simulated stone colors –
Non-standard colors are non-returnable –
Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand
COND-8.5CC	102" conduit (72" standard), HCSSB models only
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (HCSSB, HCSSBR models only)

Dekton® Stone Colors –
All Dekton surfaces are non-returnable – NEW

HCSSB-2418 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

HCSSB-3018 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

HCSSB-3618 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

HCSSB-4818 – Hot/Cold Built-In Shelves –

DOMOOS	Domoos
REM	Rem
SOKE	Soke

COLORS AND FINISHES – INSIDE BACK COVER

HC SS B (x) - xx xx
- HC: Hot/Cold
- SS: Simulated Stone Shelf
- B: Built-in
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx: Width of shelf (inches)
- xx: Depth of shelf (inches)

Hot/Cold Built-In Flush Top Simulated Stone Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented Hot/Cold Built-In Flush Top Simulated Stone Shelves. They easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- All units are bottom mount, flush with the countertop
- Simulated stone is Swanstone®
- Control Box comes standard with a 4' lead wire
- Control Box can be mounted 4' from center of the shelf (HCSSBF models only)
- HCSSBF models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSSBF, HCSSBFR models only)

continued on next page...

HCSSBF-48-S
in standard Night Sky simulated stone

ECOIZATION® *HCSSBF(R) models only*

HCSSBFR-48-S
in optional Granite Gray simulated stone – All models include unattached Condenser and Control Box only

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight
HCSSBF-24-F	27" x 18½"	24" X 15½"	120	300	355	60	1/5	139 lbs.
HCSSBF-24-I	27" x 22½"	24" X 19½"	120	300	445	60	1/5	134 lbs.
HCSSBF-24-S	27" x 27"	24" X 24"	120	300	550	60	1/5	153 lbs.
HCSSBF-36-F	39" x 18½"	36" X 15½"	120	300	530	60	1/5	164 lbs.
HCSSBF-36-I	39" x 22½"	36" X 19½"	120	450	670	60	1/3	164 lbs.
HCSSBF-36-S	39" x 27"	36" X 24"	120	450	825	60	1/3	180 lbs.
HCSSBF-48-F	51" x 18½"	48" X 15½"	120	450	710	60	1/3	183 lbs.
HCSSBF-48-I	51" x 22½"	48" X 19½"	120	450	890	60	1/3	195 lbs.
HCSSBF-48-S	51" x 27"	48" X 24"	120	800	1100	60	5/8	243 lbs.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES with UNATTACHED CONDENSER/CONTROL BOX

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Voltage Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight
HCSSBFR-24-F	27" x 18½"	24" X 15½"	120	300	355	60	1/5	118 lbs.
HCSSBFR-24-I	27" x 22½"	24" X 19½"	120	300	445	60	1/5	117 lbs.
HCSSBFR-24-S	27" x 27"	24" X 24"	120	300	550	60	1/5	107 lbs.
HCSSBFR-36-F	39" x 18½"	36" X 15½"	120	300	530	60	1/5	159 lbs.
HCSSBFR-36-I	39" x 22½"	36" X 19½"	120	450	670	60	1/3	159 lbs.
HCSSBFR-36-S	39" x 27"	36" X 24"	120	450	825	60	1/3	190 lbs.
HCSSBFR-48-F	51" x 18½"	48" X 15½"	120	450	710	60	1/3	187 lbs.
HCSSBFR-48-I	51" x 22½"	48" X 19½"	120	450	890	60	1/3	206 lbs.
HCSSBFR-48-S	51" x 27"	48" X 24"	120	800	1100	60	5/8	218 lbs.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

OPTIONS – PAGE 145

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Hot/Cold Built-In Flush Top Simulated Stone Shelves

continued...

- HCSSBFR has unattached Condensing unit and Control Box, HCSSBFX has unattached Control Box only
- HCSSBFR and HCSSBFX models have benefit of allowing fabricators the freedom to design

HCSSBFX-48-S
in optional Bermuda Sand simulated stone – All models include unattached Control Box only

HOT/COLD BUILT-IN FLUSH TOP SIMULATED STONE SHELVES with UNATTACHED CONTROL BOX only

Model	Overall Shelf Dimensions (includes brackets) W x D	Shelf Space W x D	Watts 120V Single Phase	Approx. Ship Weight
HCSSBFX-24-F	27" x 18½"	24" x 15½"	355	92 lbs.
HCSSBFX-24-I	27" x 22½"	24" x 19½"	445	97 lbs.
HCSSBFX-24-S	27" x 27"	24" x 24"	550	105 lbs.
HCSSBFX-36-F	39" x 18½"	36" x 15½"	530	114 lbs.
HCSSBFX-36-I	39" x 22½"	36" x 19½"	670	122 lbs.
HCSSBFX-36-S	39" x 27"	36" x 24"	825	153 lbs.
HCSSBFX-48-F	51" x 18½"	48" x 15½"	710	130 lbs.
HCSSBFX-48-I	51" x 22½"	48" x 19½"	890	150 lbs.
HCSSBFX-48-S	51" x 27"	48" x 24"	1100	167 lbs.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

OPTIONS (available at time of purchase only)

Simulated stone colors – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand
COND-8.5CC	102" conduit (72" standard), HCSSBF models only
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (HCSSBF, HCSSBFR models only)

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width with 3/8" radii	Height with 3/8" radii
HCSSBF(R)(X)-24-F	24 3/8"	15 7/8"
HCSSBF(R)(X)-24-I	24 3/8"	19 7/8"
HCSSBF(R)(X)-24-S	24 3/8"	24 3/8"
HCSSBF(R)(X)-36-F	36 1/4"	15 7/8"
HCSSBF(R)(X)-36-I	36 1/4"	19 7/8"
HCSSBF(R)(X)-36-S	36 1/4"	24 3/8"
HCSSBF(R)(X)-48-F	48 1/4"	15 7/8"
HCSSBF(R)(X)-48-I	48 1/4"	19 7/8"
HCSSBF(R)(X)-48-S	48 1/4"	24 3/8"
Model	**Width**	**Height**
Control Box	14 5/8"	7 3/4"

NOTE: Install Remote Box outside Heat Zone or damage will occur.

HC SS B (x) - xx x

- HC: Hot/Cold
- SS: Simulated Stone Shelf
- B: Built-in
- (x): R = Remote Condenser and Control Box; X = Remote Control Box only
- xx: Width of shelf (inches)
- x: Depth F = 15½", I = 19½", S = 24"

Hot/Cold Built-In Flush Top Shelves

Give your operation ultimate flexibility with Hatco's innovative, patented Hot/Cold Built-In Flush Top Shelves. In our signature Hardcoat Aluminum, they easily transition between a heated to cold and cold to heated shelf!

- Patented thermal break reduces condensation and temperature transfer on adjacent surfaces
- Shelves change modes from hot to cold or vice versa in as little as 30 minutes, allowing quick change for different dayparts
- Units are Hardcoat Aluminum, top mount
- All models match the GRSBF Heated Built-In Shelves for a fully integrated look
- Control Box with a 4' lead wire is standard
- Control Box can be mounted 4' from center of the shelf (HCSBF models only)
- HCSBF models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (HCSBF, HCSBFR models only)

continued on next page...

HCSBF-48-S

ecolization® *HCSBF(R) models only*

HCSBFR-48-S All models include unattached Condenser and Control Box only

HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum)

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight
HCSBF-24-F	25½" x 17"	24" x 15½"	120	300	355	60	1/5	119 lbs.
HCSBF-24-I	25½" x 21"	24" x 19½"	120	300	455	60	1/5	126 lbs.
HCSBF-24-S	25½" x 25½"	24" x 24"	120	300	550	60	1/5	140 lbs.
HCSBF-36-F	37½" x 17"	36" x 15½"	120	300	530	60	1/5	126 lbs.
HCSBF-36-I	37½" x 21"	36" x 19½"	120	450	670	60	1/3	137 lbs.
HCSBF-36-S	37½" x 25½"	36" x 24"	120	450	825	60	1/3	148 lbs.
HCSBF-48-F	49½" x 17"	48" x 15½"	120	450	710	60	1/3	161 lbs.
HCSBF-48-I	49½" x 21"	48" x 19½"	120	450	890	60	1/3	172 lbs.
HCSBF-48-S	49½" x 25½"	48" x 24"	120	800	1100	60	5/8	204 lbs.

All Hot/Cold Built-In Flush Top Shelf Models Feature:
Electronic Temperature Control and a condensing unit, 6' cord and plug (NEMA 5-15P).

HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum) with UNATTACHED CONDENSER/CONTROL BOX

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Voltage Single Phase	Cold Side Watts	Hot Side Watts	Hz	Comp. Size HP	Approx. Ship Weight
HCSBFR-24-F	25½" x 17"	24" x 15½"	120	300	355	60	1/5	106 lbs.
HCSBFR-24-I	25½" x 21"	24" x 19½"	120	300	455	60	1/5	118 lbs.
HCSBFR-24-S	25½" x 25½"	24" x 24"	120	300	550	60	1/5	132 lbs.
HCSBFR-36-F	37½" x 17"	36" x 15½"	120	300	530	60	1/5	147 lbs.
HCSBFR-36-I	37½" x 21"	36" x 19½"	120	450	670	60	1/3	133 lbs.
HCSBFR-36-S	37½" x 25½"	36" x 24"	120	450	825	60	1/3	156 lbs.
HCSBFR-48-F	49½" x 17"	48" x 15½"	120	450	710	60	1/3	145 lbs.
HCSBFR-48-I	49½" x 21"	48" x 19½"	120	450	890	60	1/3	131 lbs.
HCSBFR-48-S	49½" x 25½"	48" x 24"	120	800	1100	60	5/8	255 lbs.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Condenser/Control Box Feature:
Models Shipped with: Shelf assembly with temperature probe, Control Box, condensing unit and TXV (all shipped loose).

OPTIONS – PAGE 147

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Hot/Cold Built-In Flush Top Shelves

continued...

- HCSBFR models have unattached Condensing unit and Control Box, HCSBFX models have unattached Control Box only
- HCSBFR and HCSBFX models have benefit of allowing fabricators the freedom to design.

HCSBFX-48-S
All models include unattached Control Box only

HOT/COLD BUILT-IN FLUSH TOP SHELVES (Hardcoat Aluminum) with UNATTACHED CONTROL BOX only

Model	Overall Shelf Dimensions W x D	Usable Shelf Space W x D	Rated Watts 120V Single Phase	Approx. Ship Weight
HCSBFX-24-F	25½" x 17"	24" x 15½"	355	74 lbs.
HCSBFX-24-I	25½" x 21"	24" x 19½"	445	84 lbs.
HCSBFX-24-S	25½" x 25½"	24" x 24"	550	95 lbs.
HCSBFX-36-F	37½" x 17"	36" x 15½"	530	105 lbs.
HCSBFX-36-I	37½" x 21"	36" x 19½"	670	114 lbs.
HCSBFX-36-S	37½" x 25½"	36" x 24"	825	116 lbs.
HCSBFX-48-F	49½" x 17"	48" x 15½"	710	120 lbs.
HCSBFX-48-I	49½" x 21"	48" x 19½"	890	131 lbs.
HCSBFX-48-S	49½" x 25½"	48" x 24"	1100	139 lbs.

All Hot/Cold Built-In Flush Top Simulated Stone Shelf Models with Unattached Control Box Only Feature:
Models Shipped with: Shelf assembly with temperature probe, solenoid valve (attached to shelf), Control Box (shipped loose) and TXV (unattached).

OPTIONS (available at time of purchase only)

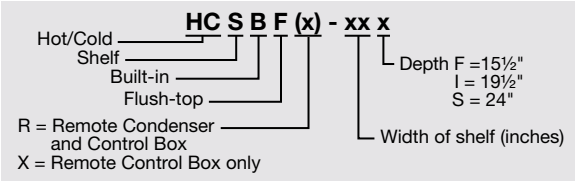
COND-8.5CC	102" conduit (72" standard), HCSBF models only
EWC	Additional four year extended Parts Only Warranty on the compressor available at the time of unit purchase (HCSBF, HCSBFR models only)

COLORS AND FINISHES – INSIDE BACK COVER

COUNTERTOP CUTOUT DIMENSIONS

Model	Width Min	Width Max	Height Min	Height Max
HCSBF(R)(X)-24-F	24⅝"	25"	16⅛"	16½"
HCSBF(R)(X)-24-I	24⅝"	25"	20⅛"	20½"
HCSBF(R)(X)-24-S	24⅝"	25"	24¾"	25"
HCSBF(R)(X)-36-F	36⅝"	37"	16⅛"	16½"
HCSBF(R)(X)-36-I	36⅝"	37"	20⅛"	20½"
HCSBF(R)(X)-36-S	36⅝"	37"	24¾"	25"
HCSBF(R)(X)-48-F	48⅝"	49"	16⅛"	16½"
HCSBF(R)(X)-48-I	48⅝"	49"	20⅛"	20½"
HCSBF(R)(X)-48-S	48⅝"	49"	24¾"	25"
Model	**Width**		**Height**	
Control Box	14⅝"		7¾"	

NOTE: Install Remote Box outside Heat Zone or damage will occur.



Glo-Ray® Built-In Rectangular Heated Simulated Stone Shelves

Match the heat zone to your countertops with these versatile shelves. These shelves are ideal for buffet lines or as hors d'oeuvre displays. These unique warmers will safely hold food hot while blending in with your décor.

- Shelves are made of approved foodsafe materials
- Features a lighted rocker switch and thermostatically-controlled heated base
- Includes Control Box with 3' conduit and 6' cord and plug
- Simulated stone is Swanstone®

GRSSB-3618 in optional Bermuda Sand built into a Bermuda Sand simulated stone countertop

NOTE: For any size GRSSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSSB-3018 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 4" space.

Standard Control Box

Be sure to check out our Hot/Cold and Cold only Built-In Shelves for a seamless look

GLO-RAY BUILT-IN RECTANGULAR HEATED SIMULATED STONE SHELVES

Model [M]	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
GRSSB-2418	25⅝" x 19⅝" x 2¼"	120	635	NEMA 5-15P	30 lbs.
GRSSB-3018	31⅝" x 19⅝" x 2¼"	120	780	NEMA 5-15P	43 lbs.
GRSSB-3618	37⅝" x 19⅝" x 2¼"	120	930	NEMA 5-15P	48 lbs.
GRSSB-4818	49⅝" x 19⅝" x 2¼"	120	1270	NEMA 5-15P	51 lbs.
GRSSB-6018	61⅝" x 19⅝" x 2¼"	120	1560	NEMA 5-20P	56 lbs.
GRSSB-7218	73⅝" x 19⅝" x 2¼"	120	1860	NEMA 5-20P	70 lbs.

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Built-In Rectangular Heated Simulated Stone Shelf Built-In Models Feature:
Cord Location: Cord is attached to Control Box.

OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) Stainless Steel standard – Non-standard colors are non-returnable –

RED	Warm Red	**BLACK**	Black	**COPPER**	Antique Copper
GRAY	Gray Granite	**WHITE**	White Granite		
NAVY	Navy Blue	**GREEN**	Hunter Green		

Simulated stone color – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite	**SS-BSAND**	Bermuda Sand
SS-NSKY	Night Sky (standard)		

GRSSB-FLUSH-ITC	Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6$^{13}/_{32}$"W x 7$^{13}/_{16}$"H x 4$^{13}/_{16}$"D)
GRSSB-FLUSH-TSTAT	Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6$^{13}/_{32}$"W x 7$^{13}/_{16}$"H x 4$^{1}/_{8}$"D)
COND-6	6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only
COND-10	10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only
GRSSB-REC	Built-In Heated Simulated Stone Shelf with ½" Recessed Top (Increases total height of model to 2 ¾")

COLORS AND FINISHES – INSIDE BACK COVER

GRSSB-FLUSH-ITC

GRSSB-FLUSH-TSTAT

GRSSB, GRSB, GRSBF COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRS(S)B(F)-2418	24⅝"	24⅞"	18⅝"	18⅞"
GRS(S)B(F)-3018	30⅝"	30⅞"	18⅝"	18⅞"
GRS(S)B(F)-3618	36⅝"	36⅞"	18⅝"	18⅞"
GRS(S)B(F)-4818	48⅝"	48⅞"	18⅝"	18⅞"
GRS(S)B(F)-6018	60⅝"	60⅞"	18⅝"	18⅞"
GRS(S)B(F)-7218	72⅝"	72⅞"	18⅝"	18⅞"

OPTIONAL GRSSB, GRSB, GRSBF CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
GRS(S)B(F)-FLUSH-ITC	5⅞"	6⅜"	4¾"
GRS(S)B(F)-FLUSH-TSTAT	5⅞"	6⅜"	4"

NOTE: Install Remote Box outside Heat Zone or damage will occur.

GR S S B - xx xx

- GR: Glo-Ray
- S: Heated shelf
- S: Simulated Stone
- B: B= Built-in rectangular
- xx: Width of shelf (inches)
- xx: Depth of shelf (inches)

Built-In Rectangular Heated Base Glass Shelves

Hatco Built-In Heated Base Glass Shelves have a heated ceramic glass top to create uniform heat across the entire surface and are made of approved foodsafe materials. Adjustable thermostatic controls allow surface temperature to be controlled easily.

- Shelves are made of approved foodsafe materials
- Equipped with an attached Stainless Steel (standard) trim mounting ring (*Designer* Black or White available)
- Includes Control Box with 3' conduit and 6' cord and plug
- Lighted On/Off rocker switch

HBGB-2418 with optional *Designer* Black Trim Ring

HBGB-3618 with optional White Glass and Trim Ring

NOTE: For any size HBGB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a HBGB-3018 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 4" space.

BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

Model [M]	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Plug	Approx. Ship Weight
HBGB-2418	25¾" x 19¾" x 2¼"	120	425	NEMA 5-15P	32 lbs.
HBGB-3018	31¾" x 19¾" x 2¼"	120	525	NEMA 5-15P	37 lbs.
HBGB-3618	37¾" x 19¾" x 2¼"	120	630	NEMA 5-15P	40 lbs.
HBGB-4818≈	49¾" x 19¾" x 2¼"	120	850	NEMA 5-15P	50 lbs.
HBGB-6018≈	61¾" x 19¾" x 2¼"	120	1050	NEMA 5-15P	63 lbs.
HBGB-7218≈	73¾" x 19¾" x 2¼"	120	1260	NEMA 5-15P	74 lbs.

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

≈ Units 48" and larger are constructed of two equal sized pieces of glass which create a seam.

Standard Control Box

All Built-In Rectangular Heated Base Glass Shelf Models Feature:

Cord Location: Cord is attached to Control Box.

OPTIONS *(available at time of purchase only)*

Ceramic Glass Color – Black standard – Non-standard colors are non-returnable		
	HBGB-GLASS-WHT	White
Bezel Color (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –		
	HBGB-BEZEL-BLACK	Black
	HBGB-BEZEL-WHITE	White
Trim Ring Color – Stainless Steel standard – Non-standard colors are non-returnable –		
	HBGB-TRIM-BLK	*Designer* Black
	HBGB-TRIM-WHITE	White
HBGB-FLUSH-ITC	Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 13/32"W x 7 13/16"H x 4 13/16"D)	
HBGB-FLUSH-TSTAT	Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 13/32"W x 7 13/16"H x 4 1/8"D)	
COND-6	6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only	
COND-10	10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only	
HBGB-REC	Built-In Heated Base Glass Shelf with Recessed Top	

HBGB-FLUSH-ITC

HBGB-FLUSH-TSTAT

HBGB COUNTERTOP CUTOUT DIMENSIONS

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
HBGB-2418	24 5/8"	24 7/8"	18 5/8"	18 7/8"
HBGB-3018	30 5/8"	30 7/8"	18 5/8"	18 7/8"
HBGB-3618	36 5/8"	36 7/8"	18 5/8"	18 7/8"
HBGB-4818	48 5/8"	48 7/8"	18 5/8"	18 7/8"
HBGB-6018	60 5/8"	60 7/8"	18 5/8"	18 7/8"
HBGB-7218	72 5/8"	72 7/8"	18 5/8"	18 7/8"

OPTIONAL CONTROL BOX CUTOUT DIMENSIONS

Model	Width	Height	Depth
HBGB-FLUSH-ITC	5 7/8"	6 3/8"	4 7/8"
HBGB-FLUSH-TSTAT	5 7/8"	6 3/8"	4"

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Glo-Ray® Built-In Rectangular Recessed Top Aluminum Heated Shelves

Let Hatco add heat to your serving surface with the Glo-Ray Rectangular Heated Shelves Built-In with Recessed Top. This ½" recessed top foodwarmer has a Hardcoat Aluminum surface and blanket-type element for uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- Includes Control Box with 3' conduit and 6' cord and plug
- Standard controller includes control thermostat, illuminated power switch and mounting brackets
- Thermostatically-controlled heated base
- For use in countertops up to 1¼" thick

GRSB-24-I

Standard Control Box

Be sure to check out our Hot/Cold and Cold only Built-In Shelves for a seamless look

NOTE: For any size GRSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSB-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 4" space.

GLO-RAY BUILT-IN RECTANGULAR RECESSED TOPALUMINUM HEATED SHELVES

Model [M]	Dimensions W x D x H	Cut-Out Dimensions Min.-Max. Width	Cut-Out Dimensions Min.-Max. Depth	Voltage Single Phase	Watts	Approx. Ship Weight
GRSB-24-F	25½" x 17" x 2⅞"	24½"-24¾"	16"-16¼"	120	420	25 lbs.
GRSB-24-I	25½" x 21" x 2⅞"	24½"-24¾"	20"-20¼"	120	550	28 lbs.
GRSB-24-0	25½" x 31½" x 2⅞"	24½"-24¾"	30½"-30¾"	120	790	33 lbs.
GRSB-30-F	31½" x 17" x 2⅞"	30½"-30¾"	16"-16¼"	120	505	25 lbs.
GRSB-30-I	31½" x 21" x 2⅞"	30½"-30¾"	20"-20¼"	120	665	29 lbs.
GRSB-30-0	31½" x 31½" x 2⅞"	30½"-30¾"	30½"-30¾"	120	950	37 lbs.
GRSB-36-F	37½" x 17" x 2⅞"	36½"-36¾"	16"-16¼"	120	590	28 lbs.
GRSB-36-I	37½" x 21" x 2⅞"	36½"-36¾"	20"-20¼"	120	780	30 lbs.
GRSB-36-0	37½" x 31½" x 2⅞"	36½"-36¾"	30½"-30¾"	120	1110	37 lbs.
GRSB-42-F	43½" x 17" x 2⅞"	42½"-42¾"	16"-16¼"	120	685	30 lbs.
GRSB-42-I	43½" x 21" x 2⅞"	42½"-42¾"	20"-20¼"	120	885	37 lbs.
GRSB-42-0	43½" x 31½" x 2⅞"	42½"-42¾"	30½"-30¾"	120	1270	46 lbs.
GRSB-48-F	49½" x 17" x 2⅞"	48½"-48¾"	16"-16¼"	120	770	33 lbs.
GRSB-48-I	49½" x 21" x 2⅞"	48½"-48¾"	20"-20¼"	120	1000	40 lbs.
GRSB-48-0	49½" x 31½" x 2⅞"	48½"-48¾"	30½"-30¾"	120	1430	68 lbs.
GRSB-54-I	55½" x 21" x 2⅞"	54½"-54¾"	20"-20¼"	120	1110	40 lbs.
GRSB-60-F	61½" x 17" x 2⅞"	60½"-60¾"	16"-16¼"	120	950	40 lbs.
GRSB-60-I	61½" x 21" x 2⅞"	60½"-60¾"	20"-20¼"	120	1220	43 lbs.
GRSB-60-0	61½" x 31½" x 2⅞"	60½"-60¾"	30½"-30¾"	120	1750	64 lbs.
GRSB-66-I	67½" x 21" x 2⅞"	66½"-66¾"	20"-20¼"	120	1330	49 lbs.
GRSB-72-F	73½" x 17" x 2⅞"	72½"-72¾"	16"-16¼"	120	1130	43 lbs.
GRSB-72-I	73½" x 21" x 2⅞"	72½"-72¾"	20"-20¼"	120	1440	50 lbs.
GRSB-72-0	73½" x 31½" x 2⅞"	72½"-72¾"	30½"-30¾"	208, 240	2070	68 lbs.

[M] Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

All Glo-Ray Built-In Rectangular Recessed Top Aluminum Heated Shelf Models Feature:

Plugs: All models ending in -F and -I and models 24" through 48" wide ending in -0: NEMA 5-15P.
GRSB-60-0: NEMA 5-20P.
GRSB-72-0: NEMA 6-15P.
Usable Heated Shelf Space: Subtract 1½" from both width and depth of unit.
Cord Location: Cord is attached to Control Box.

OPTIONS AND ACCESSORIES – PAGE 151

GR S B - xx - x

- GR: Glo-Ray
- S: Heated Shelf
- B: Built-in
- xx: Usable Heated Width
- x: Usable Heated Depth
  - F = 15½"
  - I = 19½"
  - O = 30"

NOTE: Install Remote Box outside Heat Zone or damage will occur.

A **GRSB-54-I** Heated Shelf below a **GRAL-96D** Strip Heater

OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard
Non-standard colors are non-returnable –

	RED	Warm Red
	WHITE	White Granite
	COPPER	Antique Copper
	BLACK	Black
	NAVY	Navy Blue
	GRAY	Gray Granite
	GREEN	Hunter Green
GRSB-FLUSH-ITC	Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 13/32"W x 7 13/16"H x 4 13/16"D)	
GRSB-FLUSH-TSTAT	Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 13/32"W x 7 13/16"H x 4 1/8"D)▼	
COND-6	6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only	
COND-10	10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only	

ACCESSORIES *(available for purchase at any time)*

Stainless Steel Channel Dividers for GRSB models –
Required to keep Rods in place – includes front and back Dividers –

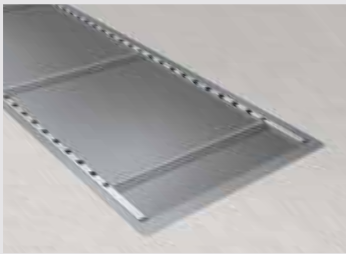
	GRSB-CD-24	For GRSB-24 models
	GRSB-CD-30	For GRSB-30 models
	GRSB-CD-36	For GRSB-36 models
	GRSB-CD-42	For GRSB-42 models
	GRSB-CD-48	For GRSB-48 models
	GRSB-CD-54	For GRSB-54 models
	GRSB-CD-60	For GRSB-60 models
	GRSB-CD-66	For GRSB-66 models
	GRSB-CD-72	For GRSB-72 models
Stainless Steel Rods – sold individually –		
	GRSB-DIV-F	For F depth units
	GRSB-DIV-I	For I depth units
	GRSB-DIV-O	For O depth units

▼ See page 148 for Control Box cutout dimensions

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

GRSB-FLUSH-ITC

GRSB-FLUSH-TSTAT



GRSB-72-I with Channel Dividers (vertical, with notches) and Rods (horizontal)

NOTE: Install Remote Box outside Heat Zone or damage will occur.

Glo-Ray® Built-In Rectangular Flush Top Aluminum Heated Shelves

Add heat to your serving surface with the Glo-Ray Rectangular Heated Shelf Built-In with Flush Top. The Hardcoat Aluminum surface and blanket-type element provides uniform heat to extend your food holding time.

- Uniform heat distribution with Hardcoat Aluminum surface and blanket-type element
- Includes Control Box with 3' conduit and 6' cord and plug
- Thermostatically-controlled heated base
- Standard controller includes control thermostat, illuminated power switch and mounting brackets
- Model widths from 25½" to 73½"
- Optional Stainless Steel surface
- For use in countertops up to 1¼" thick

GRSBF-60-O built into a Bermuda Sand simulated stone countertop with accessory pans, shown below a **GR2AL-96D** Strip Heater in *Designer* Black with optional Sneeze Guards

GLO-RAY BUILT-IN RECTANGULAR FLUSH TOP ALUMINUM HEATED SHELVES

Model [M]	Dimensions W x D x H	Cut-Out Dimensions Min.-Max. Width	Cut-Out Dimensions Min.-Max. Depth	Voltage Single Phase	Watts	Approx. Ship Weight
GRSBF-24-F	25½" x 17" x 2¼"	24½"-24¾"	16"-16¼"	120	420	28 lbs.
GRSBF-24-I	25½" x 21" x 2¼"	24½"-24¾"	20"-20¼"	120	550	27 lbs.
GRSBF-24-S	25½" x 25½" x 2¼"	24½"-24¾"	24½"-24¾"	120	680	32 lbs.
GRSBF-24-O	25½" x 31½" x 2¼"	24½"-24¾"	30½"-30¾"	120	790	35 lbs.
GRSBF-30-F	31½" x 17" x 2¼"	30½"-30¾"	16"-16¼"	120	505	24 lbs.
GRSBF-30-I	31½" x 21" x 2¼"	30½"-30¾"	20"-20¼"	120	665	30 lbs.
GRSBF-30-S	31½" x 25½" x 2¼"	30½"-30¾"	24½"-24¾"	120	815	33 lbs.
GRSBF-30-O	31½" x 31½" x 2¼"	30½"-30¾"	30½"-30¾"	120	950	37 lbs.
GRSBF-36-F	37½" x 17" x 2¼"	36½"-36¾"	16"-16¼"	120	590	32 lbs.
GRSBF-36-I	37½" x 21" x 2¼"	36½"-36¾"	20"-20¼"	120	780	30 lbs.
GRSBF-36-S	37½" x 25½" x 2¼"	36½"-36¾"	24½"-24¾"	120	950	35 lbs.
GRSBF-36-O	37½" x 31½" x 2¼"	36½"-36¾"	30½"-30¾"	120	1110	37 lbs.
GRSBF-42-F	43½" x 17" x 2¼"	42½"-42¾"	16"-16¼"	120	685	38 lbs.
GRSBF-42-I	43½" x 21" x 2¼"	42½"-42¾"	20"-20¼"	120	885	32 lbs.
GRSBF-42-S	43½" x 25½" x 2¼"	42½"-42¾"	24½"-24¾"	120	1090	40 lbs.
GRSBF-42-O	43½" x 31½" x 2¼"	42½"-42¾"	30½"-30¾"	120	1270	48 lbs.
GRSBF-48-F	49½" x 17" x 2¼"	48½"-48¾"	16"-16¼"	120	770	35 lbs.
GRSBF-48-I	49½" x 21" x 2¼"	48½"-48¾"	20"-20¼"	120	1000	40 lbs.
GRSBF-48-S	49½" x 25½" x 2¼"	48½"-48¾"	24½"-24¾"	120	1225	42 lbs.
GRSBF-48-O	49½" x 31½" x 2¼"	48½"-48¾"	30½"-30¾"	120	1430	48 lbs.
GRSBF-54-I	55½" x 21" x 2¼"	54½"-54¾"	20"-20¼"	120	1110	41 lbs.
GRSBF-60-F	61½" x 17" x 2¼"	60½"-60¾"	16"-16¼"	120	950	41 lbs.
GRSBF-60-I	61½" x 21" x 2¼"	60½"-60¾"	20"-20¼"	120	1220	48 lbs.
GRSBF-60-S	61½" x 25½" x 2¼"	60½"-60¾"	24½"-24¾"	120	1500	55 lbs.
GRSBF-60-O	61½" x 31½" x 2¼"	60½"-60¾"	30½"-30¾"	120	1750	64 lbs.
GRSBF-66-I	67½" x 21"x 2¼"	66½"-66¾"	20"-20¼"	120	1330	49 lbs.
GRSBF-72-F	73½" x 17" x 2¼"	72½"-72¾"	16"-16¼"	120	1130	44 lbs.
GRSBF-72-I	73½" x 21" x 2¼"	72½"-72¾"	20"-20¼"	120	1440	52 lbs.
GRSBF-72-S	73½" x 25½" x 2¼"	72½"-72¾"	24½"-24¾"	120	1750	59 lbs.
GRSBF-72-O	73½" x 31½" x 2¼"	72½"-72¾"	30½"-30¾"	208, 240	2070	68 lbs.

[M] Recommended for use in a metallic countertop. For other surfaces, verify the material is suitable for temperatures up to 200°F. Hatco is not responsible for counter damage caused by heat from the warmer.

Standard Control Box

NOTE: For any size GRSBF, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSBF-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approx a 4" space.

NOTE: Install Remote Box outside Heat Zone or damage will occur.

All Glo-Ray Built-In Rectangular Flush Top Aluminum Heated Shelf Models Feature:

Plugs: All models ending in -F and -I and models 24" through 48" wide ending in -S and -O: NEMA 5-15P. GRSBF-60-S, GRSBF-60-O and GRSBF-72-S: NEMA 5-20P. **GRSBF-72-O:** NEMA 6-15P.

Usable Heated Shelf Space: Width of unit minus 1½" x depth of unit minus 1½". **Cord Location:** Cord is attached to Control Box.

GRSBF-FLUSH-ITC

GRSBF-FLUSH-TSTAT

OPTIONS *(available at time of purchase only)*

Designer Color Bezel (Flush Mount Control Box, Bezel only) – Stainless Steel standard – Non-standard colors are non-returnable –

RED Warm Red **WHITE** White Granite **BLACK** Black **NAVY** Navy Blue
GRAY Gray Granite **GREEN** Hunter Green **COPPER** Antique Copper

GRSBF-SS	Stainless Steel surface in lieu of Hardcoat Aluminum (GRSBF models only)
GRSBF-FLUSH-ITC	Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (6 13/32"W x 7 13/16"H x 4 13/16"D)▼
GRSBF-FLUSH-TSTAT	Flush Mount recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls (6 13/32"W x 7 13/16"H x 4 1/8"D)▼
COND-6	6' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only
COND-10	10' Conduit (3' standard) – used with Flush Mount ITC Control Boxes only

▼ See page 148 for Control Box cutout dimensions

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

GR S B F - xx - x
- GR — Glo-Ray
- S — Heated Shelf
- B — Built-in
- F — Flat top
- xx — Usable Heated Width
- x — Usable Heated Depth: F = 15.5", I = 19.5", S = 24", O = 30"

Drawer Warmers

Cafeterias • Convenience Stores
Restaurants & Cafés • Clubs & Bars • Concessions

HDWTC-2 *pg. 154*

HDW-2 with 6" deep food pans *pg. 155*

HDW-2B in optional *Designer* Warm Red *pg. 155*

HDW-1.5R2 with optional touchscreen control *pg. 155*

CDW-3N *pg. 157*

HRDW-2U-1 with standard utensil well and utensil pan (lid and pot not included) *pg. 158*

Heated Drawer Warmers with Top Control

Hatco Drawer Warmers ensure optimal holding of a variety of products at safe temperatures, while minimizing moisture loss and texture change. Our unique blanket element design promotes uniform temperatures throughout the cavity. Each drawer features adjustable sliding vents. Touchscreen controller controls temperature and time for each drawer individually.

- Top-of-the-unit touchscreen controller is positioned at an angle for greater visibility
- Controller provides individual temperature control and hold timer for each drawer with visual and audio alerts
- Robust stainless steel construction inside and out
- Drawer frame is constructed of heavy duty, 12 gauge stainless steel and drawers slide on durable nylon rollers
- Easy-to-clean seamless interior core
- Snap out side panels make this unit easy to clean and service
- Drawer frame can accommodate varying pan configurations, including full size, half size or one-third size pans up to 6" deep, with or without lids
- Pans lift straight up, eliminating the need to tilt pan for removal
- USB port for easy software updates
- Unit comes standard with removeable 4"plastic legs

HDWTC-2
shown with Accessory 2" casters
(4" plastic legs are standard)

HEATED DRAWER WARMERS WITH TOP CONTROL

Model	Dimensions↔ W x D x H	Voltage	Watts	Plug	Approx. Ship Weight
HDWTC-1	24½" x 25⅝" x 11 11/16"	120	353	NEMA 5-15P	120 lbs
HDWTC-2	24½" x 25⅝" x 20⅛"	120	704	NEMA 5-15P	178 lbs
HDWTC-3	24½" x 25⅝" x 28 7/16"	120	1055	NEMA 5-15P	217 lbs

↔ Add 1⅜" to depth for drawer handle. Height does not include standard 4" plastic legs.

All Heated Drawer Warmers with Top Control Models Feature:

Models Shipped with: One 6" deep food pan per drawer, 4" plastic legs, 6' cord and plug.
Cord Location: top, back-left side, recessed to protect plug.

OPTIONS *(available at time of purchase only)*

OS-PAN	Oversized Drawer Frame and Pan (20" x 15" x 5") in lieu of standard Drawer with Pan

ACCESSORIES *(available for purchase at any time)*

HDW-TRIVET	Custom trivet raises food product ½" off bottom of full size pan (17½" x 9½" x ½")
HDW 6" LEG	6" adjustable stainless steel Legs
HDW-CASTER-2	2" Dia. Casters – all swivel, 2 lock – adds 2½" to height of unit
HDW-CASTER-3	3" Dia. Locking Casters – all swivel, all lock – adds 4¼" to height of unit
HDW-CASTER-5	5" Dia. Locking Casters – all swivel, all lock – adds 6¼" to height of unit

FOOD PANS AND TRIVETS – PAGE 245

H DW TC - x
- H — Heated
- DW — Drawer Warmer
- TC — Top Control
- x — Quantity of Full Size Drawers

Drawer Warmers

Hold everything from meat to vegetables to rolls in the Hatco Drawer Warmers. Built for tough kitchen duty with rugged construction and heavy-duty hardware, these warmers keep a variety of foods hot and fresh until served.

- Standard and narrow widths
- 1-, 2-, 3- or 4-drawer freestanding or 1-, 2- or 3-drawer built-in models
- Completely insulated individual cavities provide maximum energy efficiency (excludes HDW-1R2,-2R2)
- Each drawer has a food pan, recessed individual thermostatic control, temperature monitor, vent slides and power switch
- 12-gauge stainless steel heavy-duty drawer slides with nylon rollers
- Available with: oversized drawer frame, biscuit pan drawer, chip guard, casters, 6" adjustable stainless steel legs, water/spillage pan and splash baffle
- Standard width Drawer Warmer pans lift straight out of drawer (HDW-1N, -2N, -3N and HDW-1R2, -1.5R2, -2R2 models requiring tipping the pan to install)

HDW-3B

HDW-2 with Accessory 6" stainless steel legs

HDW-2R2 with optional touchscreen control

HDW-1.5R2 with optional touchscreen control

FREESTANDING DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
HDW-1	29½" x 22⅝" x 11"	120, 208, 240	450	97 lbs.
HDW-2	29½" x 22⅝" x 21⅛"	120, 208, 240	900	168 lbs.
HDW-3	29½" x 22⅝" x 31¼"	120, 208, 240	1350	232 lbs.
HDW-4♣	29½" x 22⅝" x 41⅜"	120, 208, 240	1800	296 lbs.
HDW-1N	20⅞" x 27" x 11"	120, 208, 240	450	83 lbs.
HDW-2N	20⅞" x 27" x 21⅛"	120, 208, 240	900	168 lbs.
HDW-3N	20⅞" x 27" x 31¼"	120, 208, 240	1350	223 lbs

↔ Add 1⅜" to depth for drawer handle. Height does not include standard 4" plastic legs.
♣ Not available for Canada.

All Freestanding Drawer Warmer Models Feature:
Plug: NEMA 5-15P. (208 and 240V use NEMA 6-15P).
HDW-4 Shipped with: 6" stainless steel legs.
Models Shipped with: One 6" deep food pan per drawer, 4" plastic legs, 6' cord and plug.
Cord Location: Back of unit, lower left corner.

SPLIT DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
HDW-1R2	28⅞" x 16⅝" x 10⅞"	120	690	90 lbs.
HDW-1.5R2	28⅞" x 16½" x 15½"	120	990	112 lbs.
HDW-2R2	28⅞" x 16⅝" x 20"	120	1290	135 lbs.

↔ Add 1⅜" to depth for drawer handle. Height does not include standard 4" plastic legs.

All Split Drawer Warmer Models Feature:
Plug: NEMA 5-15P.
HDW-1R2 shipped with: Two 2½" deep food pans, 4" legs, 6' cord and plug.
HDW-1.5R2 shipped with: Three 2½" deep food pans, 4" legs, 6' cord and plug.
HDW-2R2 shipped with: Four 2½" deep food pans, 4" legs, 6' cord and plug.
Pan Capacity: 20¾"W x 12¾"D x 2½"H.
Cord Location: Back of unit, lower left corner.

BUILT-IN DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
HDW-1B	28¼" x 22⅜" x 9⅞"	120, 208, 240	450	88 lbs.
HDW-2B	28¼" x 22⅜" x 20"	120, 208, 240	900	159 lbs.
HDW-3B	28¼" x 22⅜" x 30⅛"	120, 208, 240	1350	232 lbs.
HDW-1BN	19½" x 26¾" x 9⅞"	120, 208, 240	450	88 lbs.
HDW-2BN	19½" x 26¾" x 20"	120, 208, 240	900	159 lbs.
HDW-3BN	19½" x 26¾" x 30⅛"	120, 208, 240	1350	232 lbs.

↔ Add 1⅜" to depth for drawer handle. Width and Height excludes front mounting flange.

All Built-In Drawer Warmer Models Feature:
Conduit: 4' flexible conduit.
Models Shipped with: One 6" deep food pan per drawer.

BUILT-IN CUTOUT REQUIREMENTS

Model	Width	Depth▼	Height
HDW-1B	28⅜"	24"	10⅛"
HDW-2B	28⅜"	24"	20¼"
HDW-3B	28⅜"	24"	30⅜"
HDW-1BN	19¾"	28⅜"	10⅛"
HDW-2BN	19¾"	28⅜"	20¼"
HDW-3BN	19¾"	28⅜"	30⅜"

▼ Depth includes 1½" for conduit connector.

OPTIONS AND ACCESSORIES – PAGE 156

H DW - x x
- H = Heated Drawer Warmer
- DW
- x = Quantity of Full Size Drawers (for size identification)
- x = B = Built-In; N = Narrow; R2 = Reduced Depth, Split Drawer

H DW - x R 2
- H = Heated Drawer Warmer
- DW
- x = Quantity of Full Size HDW Drawers (for size identification)
- R = Reduced Depth, Split Drawer Unit
- 2 = Quantity of Reduced/Split Drawers per Full Size HDW Drawers

OPTIONS *(available at time of purchase only)*

Designer Drawer Front colors per drawer (not available for HDW-1R2, -1.5R2, -2R2 models)
Non-standard colors are non-returnable – Stainless steel standard

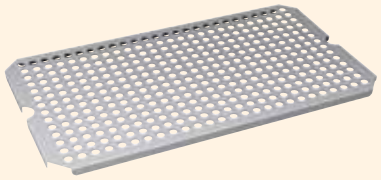
RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HDW-TTC	Temperature Control Timer – 6-channel control touchscreen display
OS-PAN	Oversized Drawer Frame and Pan (20" x 15" x 5") in lieu of standard Drawer with Pan, standard width models only (excludes HDW-1R2, -1.5R2, -2R2)
BIS DRAWER	Biscuit Pan Drawer – accommodates two 18" x 13" Half-Size Sheet Pans (not included) in lieu of standard Drawer with Pan, standard width models only (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CHIP	Chip Guard (excludes HDW-1R2, -1.5R2, -2R2)
RD-NOVENT	No Drawer Vents (HDW-1R2, -1.5R2, -2R2 only)

HDW-TTC Option
Shown: Temperature adjustment and timer touchscreen control

ACCESSORIES *(available for purchase at any time)*

HDW-TRIVET	Custom trivet raises food product ½" off bottom of full size pan 17½" x 9½" x ½"
HDW 6" LEG	6" Adjustable Stainless Steel Legs, standard on HDW-4 (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CASTER-2	2" Dia. Casters – all swivel, 2 lock – adds 2½" to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CASTER-3	3" Dia. Locking Casters – all swivel, all lock – adds 4¼" to height of unit, HDW-1, -2, -3 models only (excludes HDW-1R2, -1.5R2, -2R2)
HDW-CASTER-5	5" Dia. Locking Casters – all swivel, all lock – adds 6¼" to height of unit (excludes HDW-1R2, -1.5R2, -2R2)
HDW-SPILL	Water/Spillage Pan – one per drawer (excludes HDW-1R2, -1.5R2, -2R2 and BIS Drawer, and OS-Pan Options)
HDW-SPLASH	Splash Baffle – one per drawer (excludes HDW-1R2, -1.5R2, -2R2 and BIS Drawer, and OS-Pan Options)

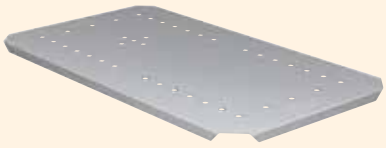
FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER



HDW-TRIVET

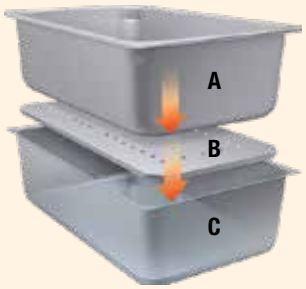
CASTERS
HDW-CASTER-2 all swivel, 2 lock
HDW-CASTER-3 all swivel, all lock
HDW-CASTER-5 all swivel, all lock

HDW 6" LEG

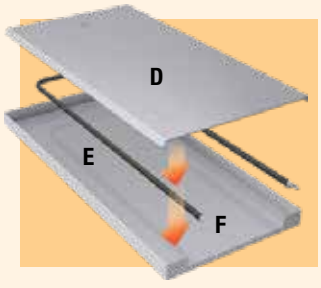


HDW-SPLASH

Biscuit Pan Drawer (pans not included)
BIS DRAWER Option



Additional Humidity
A. Stainless Steel Food Pan
B. Splash Baffle
HDW-SPLASH accessory
C. Water/Spillage Pan (add ¼" of water)
HDW-SPILL accessory



Prevents chips from reaching the element
D. Heat Shield (included)
E. Heating Element (included)
F. Chip Guard **HDW-CHIP** Option (Standard width shown)

Convected Drawer Warmer

This drawer warmer is designed to keep a variety of food products hot and flavor-fresh until served. With a single non-humidified cavity and a single electronic temperature control, this unit provides even, dry heat for food products that do not require humidity. With insulated top, sides and back, they provide excellent energy efficiency.

- Digital electronic controller for easy programming
- Low velocity convected air system provides even temperature throughout the cabinet
- Tough, durable chrome handles that are angled to avoid contact from passing carts
- Narrow width fits most kitchen footprints
- Heavy-duty drawer slides with nylon rollers
- Includes three full-size pans
- Provides even, dry heat for food products that do not require humidity.

CDW-3N

CONVECTED DRAWER WARMER

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
CDW-3N	16⅝" x 28³⁄₃₂" x 27½"	120	1015	179 lbs.

↔ Add 1⅜" to depth for drawer handle. Height does not include casters, which add 2½" to height.

All Convected Drawer Warmer Models Feature:

Plug: NEMA 5-15P.

Models Shipped with: One 6" deep food pan per drawer, low profile 2" diameter casters, 6' cord and plug.

Cord Location: Back of unit, top right corner.

FOOD PANS AND TRIVETS – PAGE 245

C DW - x N

- C: Convected
- DW: Drawer Warmer
- x: Quantity of Drawers
- N: Narrow Width

Heated Rice Drawer Warmers

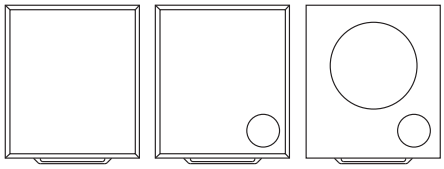
Hatco's Heated Rice Drawer Warmers are designed to keep rice hot and at desired consistency until served.

It holds rice in the same pot it's prepared in, reducing pan-to-pan transfer time and labor.

With a digital electronic temperature control, this unit provides even heat throughout the holding cavity. With all around insulation, these drawer warmers provide excellent energy efficiency.

- Drawers accept Panasonic 23 cup rice pots (pots and lids not available)
- Drawers accept Town 30 cup rice pots with accessory Town 30 cup pot drawer adapters (pots and lids not available)
- Allows one pot per drawer of cooked rice for long term holding, with the option of serving from third pot in top heated well (HRDW-2U-1 only)
- Stainless steel construction, including back panel, handles the rigors of daily kitchen use
- Heavy-duty drawers and robust telescopic drawer slides makes pan removal easy and efficient
- Stainless steel utensil well and utensil pan included with HRDW-2U and HRDW-2U-1 models only
- Adjustable t-stat with knob for optimal rice holding in top well (HRDW-2U-1 only)
- Raised beveled edge on top of HRDW-2, HRDW-2U models only

HRDW-2U-1 with accessory hinged lid and standard utensil well and utensil pan



HRDW-2 **HRDW-2U** **HRDW-2U-1**

HEATED RICE DRAWER WARMERS

Model	Dimensions↔ W x D x H	Voltage Single Phase	Watts	Amps	Approx. Ship Weight
HRDW-2	20¼" x 22 13/16" x 35⅛"	120	700	5.8	153 lbs.
HRDW-2U	20¼" x 22 13/16" x 35⅛"	120	700	5.8	150 lbs.
HRDW-2U-1	20¼" x 22 13/16" x 35⅛"	120	1150	9.6	150 lbs.

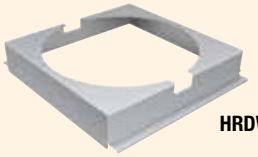
↔ Add 1⅜" to depth for drawer handle. Height does not include standard casters, which add 2.5" to height of unit

All Heated Rice Drawer Warmer Models Feature:
Plug: NEMA 5-15P.
Models Shipped with: Utensil pan (HRDW-2U and HRDW-2U-1 only), 4" casters, 6' cord and plug.
Cord Location: Back of unit, upper left corner.

ACCESSORIES *(available for purchase at any time)*

HRDW-LID	Hinged aluminum lid for top rice well (HRDW-2U-1 only)
HRDW-TOWN30	One Drawer Adapter for Town 30 cup rice pots (one per drawer required)

HRDW-HLID



HRDW-TOWN30

HR DW - x x - x

- HR — Heated Rice
- DW — Drawer Warmer
- x — Quantity of Drawers
- x — U = Utensil Well; No Character = No Utensil Well
- x — 1= Top Serving Well; No Character = No Top Serving Well

Merchandisers

Cafeterias • Convenience Stores
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Catering • Concessions

FS3HAC-2426 signs not included *pg. 160*

PDH-55T and **PSH-55D** shown on operator side *pg. 162*

GRPWS-4818T with base heat only (signs not included) *pg. 163*

GR2SDS-48D *Designer* Merchandiser with standard Black inset panels and corner caps *pg. 168*

HZMS-36D in standard *Designer* Black and optional Red LED accent lighting *pg. 171*

GR3SDS-27TCT in optional *Designer* Gray Granite *pg. 175*

GRCMW-1DH in optional Bermuda Sand *pg. 176*

GRCD-2PD with optional self-closing flip-up doors and *Designer* Warm Red *pg. 177*

FSCDH-2PD in standard *Designer* Black, sign holder (sign not included), 3-sided skirt, perforated shelf, and Simulated Stone Night Sky base. *pg.179*

Flav-R-Savor® Heated Air Curtain Merchandisers

The newest models of our patented Flav-R-Savor® Heated Air Curtain Merchandisers has no front doors, allowing customers easy access to fresh hot products. Heated air at the front of the cabinet is forced downward, forming a "curtain" of heated air. The heated air is then drawn toward the rear of the cabinet, warming each shelf gently and evenly.

- Perfect for wrapped or unwrapped food product.
- Consistent even temperatures result in longer quality hold times compared to traditional merchandisers
- The air temperatue range is 70° - 175°F
- Easy to use digital controls
- Standard *Designer* Powercoat Black finish inside and outside for an uniform and sleek look to compliment any décor
- LED lighting on top front and sides, to create balanced lighting which showcases food product
- Removable shelves can be installed to be slanted or horizontal, with removable sign holders on each
- Front crumb tray lifts and pivots, and removable glass sides make for easy upkeep

FS3HAC-2426 with optional square side cut-outs and top sign holder (signs not included)

FS3HAC-3626 shelf signs not included

FS3HAC-4226 with optional tiered shelves

HEATED AIR CURTAIN MERCHANDISERS

Model	Dimensions (W x D x H) height includes legs	Shelf Dimensions W x D	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
FS3HAC-2426	24" x 27⅜" x 38"	20⅛" x 17"	120	1800	15.0	NEMA 5-15P♣	183 lbs.
FS3HAC-3026	30" x 27⅜" x 38"	26⅛" x 17"	120/208-240	3340	13.8	NEMA 14-20P	211 lbs.
FS3HAC-3626	36" x 27⅜" x 38"	32⅛" x 17"	120/208-240	3340	13.8	NEMA 14-20P	227 lbs.
FS3HAC-4226	42" x 27⅜" x 38"	38" x 17"	120/208-240	3430	14.3	NEMA 14-20P	274 lbs.

♣ Canadian Model uses NEMA 5-20P.

All Heated Air Curtain Merchandiser Models Feature:

Models Shipped with: FS3HAC-2426, -3026: One, swing-out left hinged rear door, three removeable shelves with sign holder in front, crumb tray, 4" legs and a 6' cord and plug.
FS3HAC-3626, -4226: Sliding glass rear door, three removeable shelves with sign holder in front, crumb tray, 4" legs and a 6' cord and plug.

Cord Location: Servers side, bottom left.

OPTIONS AND ACCESSORIES – PAGE 161

FS 3 HAC - xxxx
Flav-R-Savor
Style
Heated Air Curtain
Depth (inches)
Width (inches

FS3HAC-2426 with optional square side cut-outs and top sign holder (signs not included)

OPTIONS *(available at time of purchase only)*

SIDECONTROL	Right- or Left-Hand Side Controls - must specify side at time of order
RTHGDOOR	Right Hinged Access Door in lieu of Left Hinged Access Door (FS3HAC-2426, -3026 models only)
TIERSHELVES	Tiered shelves in lieu of standard depth shelves
PRODSTOP-STDSH	Side product stops for standard depth shelves
PRODSTOP-TIERSH	Side product stops for tiered shelves
SQSIDEPANEL	Square side cut-outs in lieu of curved side cut outs
SIGN24	Sign Holder for the FS3HAC-2426. Sign dimensions: 23⅞" x 6¾"
SIGN30	Sign Holder for the FS3HAC-3026. Sign dimensions: 29⅞" x 6¾"
SIGN36	Sign Holder for the FS3HAC-3626. Sign dimensions: 35⅞" x 6¾"
SIGN42	Sign Holder for the FS3HAC-4226. Sign dimensions: 41⅞" x 6¾"
LOCKPLUG	NEMA L14-20P Locking plug in lieu of NEMA 14-20P (FS3HAC-3026, -3626, -4226 units only)
Side Stops/Divider Rails	***– Kits for order at time of purchase only –***
RAIL-STD24	15 rails for 24 standard model (5 per shelf)
RAIL-STD30	18 rails for 30 standard model (6 per shelf)
RAIL-STD36	21 rails for 36 standard model (7 per shelf)
RAIL-STD42	24 rails for 42 standard model (8 per shelf)
RAIL-TR24	15 rails for 24 tiered model (5 per shelf)
RAIL-TR30	18 rails for 30 tiered model (6 per shelf)
RAIL-TR36	21 rails for 36 tiered model (7 per shelf)
RAIL-TR42	24 rails for 42 tiered model (8 per shelf)

ACCESSORIES *(available for purchase at any time)*

Side Stops/Divider Rails – sold Individually –

RAIL-TOPT-BLACK	Top tiered shelf in *Designer* Black
RAIL-MIDT-BLACK	Middle tiered shelf in *Designer* Black
RAIL-STD-BLACK	Standard shelf and tiered bottom shelf in *Designer* Black

RAIL-MIDT-BLACK Use as side stops or divider rails

Product Heated Shelves

Perfect for sliced pizza sales on the bottom, and boxed carry-out pizzas on the top. Durable stainless steel construction with blanket elements on all shelf bases make for easy cleaning. The bottom, three shelf PDH-55T has energy efficient LED lights to showcase food to customers and encouraging impulse sales. The top dual shelf PSH-55D holds the carry-out orders.

PDH-55T *(bottom three-shelf unit)*

- Holds up to nine, 18" diameter pizzas
- Base and overhead heat for consistent and accurate holding of unwrapped pizzas for impulse sales
- Optional front glass for easy viewing by the customer
- Single on/off switch to control temperature for all shelves
- Standard side panel glass swings out for easy cleaning

PSH-55D *(top two-shelf unit)*

- Enclosed except for operator side, with base heat only, for boxed carry out sales
- Single on/off switch to control temperature for all shelves
- Customer side can be used for magnetic signage (signs not included)
- Brackets and cord clips included to attach to the top of the PDH-55T

Customer side shown
PSH-55D top unit
PSD-55T bottom unit with optional front glass panels

Operator side shown
PSH-55D top unit
PSD-55T bottom unit with optional front glass panels

PRODUCT HEATED SHELVES

Model	Dimensions W x D x H	Usable Heated Shelf Space (W x D)	Voltage	Watts	Amps	Plug	Approx. Ship Weight
Dual Shelf							
PSH-55D	54⅝" x 20" x 16"	51½" x 18¾"	120	300	2.54	NEMA 5-15P	193 lbs.
Triple Shelf							
PDH-55T	54½" x 20⅛" x 31⅛" ↕	51½" x 18¾"	120/208-240	4100	17.5	NEMA L14-20P♣	168 lbs.

↕ Height includes 2.5" legs.
♣ Canadian models use NEMA 14-30 or NEMA L14-30.

All Product Heated Shelf Models Feature:

Cord Location: PSH-55D: Server side, bottom right
PDH-55T: Server side, bottom right on base.

OPTIONS (available at time of purchase only)

GLSSPNL	Glass Panels on customer side on PDH-55T only

P x H - x x x

- Product: D = Display, S = Storage
- Heated Shelves
- Width of Unit (inches)
- D = Dual Shelf, T = Triple Shelf

Glo-Ray® Pizza Warmers

Convenient for self-serve and quick-serve areas. The Hatco Glo-Ray® Pizza Warmers with base heat only hold boxed or bagged pizzas. Available in one, two, three or four shelf configuration, perfect for high volume applications.

- Box stop doubles as the sign holder (signs not included), a standard feature (excluding base only unit)
- Constructed of aluminum and stainless steel with tempered glass side panels (excluding base only unit)
- Separate power switch for each thermostatically-controlled shelf
- Dual and Triple Shelf units have LED lights, Quadruple Shelf units have incandescent lights

GRPWS-2424
with base heat only

GRPWS-2418D
(signs not included)

GRPWS-2424T
with optional *Designer* Black

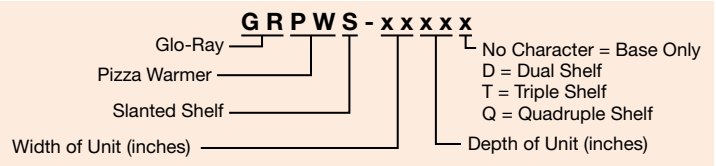
GRPWS-2418Q
(signs not included)

SLANT DISPLAY WARMERS WITH BASE HEAT ONLY

Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) *Height includes legs*	Voltage Single Phase	Usable Heated Shelf Space (W x D)	Watts	Plug	Approx. Ship Weight
Base Only							
GRPWS-2424 ↕	0,5	23⅛" x 25" x 7⅞"	120	22½" x 21"	345	NEMA 5-15P	40 lbs.
GRPWS-3624 ↕	0,7	35⅛" x 25" x 7⅞"	120	34½" x 21"	505	NEMA 5-15P	45 lbs.
GRPWS-4824	0,9	47⅞" x 25" x 10⅞"	120	46½" x 21"	660	NEMA 5-15P	60 lbs.
Dual Shelf							
GRPWS-2418D	4,0	23⅞" x 20⅛" x 22⅝"	120	22½" x 17¾"	720	NEMA 5-15P	76 lbs.
GRPWS-3618D	6,0	35⅞" x 20⅛" x 22⅝"	120	34½" x 17¾"	1080	NEMA 5-15P	91 lbs.
GRPWS-4818D ↜	8,0	47⅞" x 20⅛" x 22⅝"	120	46½" x 17¾"	1440	NEMA 5-20P	136 lbs.
GRPWS-2424D	4,0	23⅞" x 26⅛" x 23⅜"	120	22½" x 23¾"	1200	NEMA 5-15P	108 lbs.
GRPWS-3624D ♣	6,0	35⅞" x 26⅛" x 23⅜"	120	34½" x 23¾"	1800	NEMA 5-15P	136 lbs.
GRPWS-4824D	8,0	47⅞" x 26⅛" x 23⅜"	120/208-240	46½" x 23¾"	2390	NEMA L14-20P	177 lbs.
Triple Shelf							
GRPWS-2418T	6,0	23⅞" x 20⅛" x 29¾"	120	22½" x 17¾"	1440	NEMA 5-15P	98 lbs.
GRPWS-3618T	9,0	35⅞" x 20⅛" x 29¾"	120/208-240	34½" x 17¾"	2160	NEMA L14-20P	136 lbs.
GRPWS-4818T	12,0	47⅞" x 20⅛" x 29¾"	120/208-240	46½" x 17¾"	2880	NEMA L14-20P	175 lbs.
GRPWS-2424T ♣	6,0	23⅞" x 26⅛" x 30¾"	120	22½" x 23¾"	1800	NEMA 5-15P	116 lbs.
GRPWS-3624T	9,0	35⅞" x 26⅛" x 30¾"	120/208-240	34½" x 23¾"	2700	NEMA L14-20P	167 lbs.
GRPWS-4824T ♣♣	12,0	47⅞" x 26⅛" x 30¾"	120/208-240	46½" x 23¾"	3585	NEMA L14-20P	227 lbs.
Quadruple Shelf							
GRPWS-2418Q	8,0	23⅞" x 20⅛" x 36⅞"	120/208-240	22½" x 17¾"	1920	NEMA L14-20P	119 lbs.
GRPWS-3618Q	12,0	35⅞" x 20⅛" x 36⅞"	120/208-240	34½" x 17¾"	2880	NEMA L14-20P	157 lbs.
GRPWS-4818Q	16,0	47⅞" x 20⅛" x 36⅞"	120/208-240	46½" x 17¾"	3840	NEMA L14-20P	214 lbs.
GRPWS-2424Q	8,0	23⅞" x 26⅛" x 37⅞"	120/208-240	22½" x 23¾"	2400	NEMA L14-20P	151 lbs.
GRPWS-3624Q	12,0	35⅞" x 26⅛" x 37⅞"	120/208-240	34½" x 23¾"	3600	NEMA L14-20P	214 lbs.
GRPWS-4824Q ♣♣	16,0	47⅞" x 26⅛" x 37⅞"	120/208-240	46½" x 23¾"	4780	NEMA L14-20P	277 lbs.

↕ Height includes 1" legs. Other models ship with 4" legs.
↜ Also available in 120/208-240V.
♣ Canadian models use NEMA 5-20P.
♣♣ Canadian models use NEMA L14-3

OPTIONS AND ACCESSORIES – PAGE 164



GRPWS-4818T (signs not included)

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light

LED Lights in lieu of Standard Display Lights – Dual and Triple Shelf models only –

LED-WW-24	Warm White LED lighting for 24 width models
LED-WW-36	Warm White LED lighting for 36 width models
LED-WW-48	Warm White LED lighting for 48 width models

ACCESSORIES *(available for purchase at any time)*

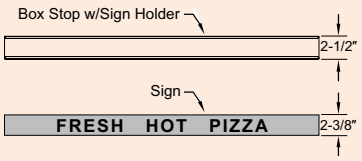
Chef LED 120V adjustable bulb – bulbs must be rotated down –

CLED-3000-120 Similar to warm Halogen light
CLED-4000-120 Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

RECOMMENDED SIGN DIMENSIONS
- Excluding base only units -

GRPWS-24's: 22¼" x 2⅜" x ⅛"
GRPWS-36's: 34¼" x 2⅜" x ⅛"
GRPWS-48's: 46¼" x 2⅜" x ⅛"



Glo-Ray® Merchandising Warmers

Designed with both a slanted and horizontal shelf, Glo-Ray® Merchandising Warmers offer the convenience of customer self-serve with the efficiency of preparing and holding product in advance for peak serving periods.

- Warmer includes a slant and horizontal shelf for merchandising a variety of products
- Standard Indicating Temperature Control (ITC) enhances accuracy and provides digital readout of temperatures
- Thermostatically-controlled hardcoated heated base to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Product divider rods and 4" legs included
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product
- Low watt models feature low watt overhead heat on the top shelf to hold popcorn. For fried food holding - select high watt models
- High watt models feature high watt overhead heat on top shelf to hold fried foods. For popcorn holding - select the lower watt models

GRSDS/H-36D with lower slant and upper horizontal shelf. Shown with optional 15" clearance - standard clearance is 12".

GRSDS/H-36DHW with lower slant and upper horizontal shelf. Shown with standard clearance of 12".

SLANT/HORIZONTAL DISPLAY WARMERS – DUAL SHELVES

Model	No. of Bulbs, Divider Rods	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
Low Watt - Top shelf overhead heat is designed to hold popcorn.						
GRSDS/H-30D♣	4, 12	30" x 24¼" x 33½"	120	1530	NEMA 5-15P	140 lbs.
GRSDS/H-36D	4, 14	36" x 24¼" x 33½"	120	1810	NEMA 5-20P	158 lbs.
GRSDS/H-41D	6, 16	41" x 24¼" x 33½"	120/208-240	2120	NEMA L14-20P	178 lbs.
High Watt - Top shelf overhead heat is designed to hold fries and sandwiches.						
GRSDS/H-30DHW◬	4, 12	30" x 24¼" x 33½"	120/208-240	2450	NEMA L14-20P	140 lbs.
GRSDS/H-36DHW◬	4, 14	36" x 24¼" x 33½"	120/208-240	2910	NEMA L14-20P	158 lbs.
GRSDS/H-41DHW◬	6, 16	41" x 24¼" x 33½"	120/208-240	3360	NEMA L14-20P	178 lbs.

♣ Canadian model uses NEMA 5-20P.
◬ High wattage on top shelf only.

All Slant/Horizontal Display Warmer Models Feature:
Cord Location – Back Counter Display Models: Server side, bottom right corner.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable
– Glossy Gray standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
15SPACE	15" clearance top shelf in lieu of standard 12" clearance (add 3" to height of unit)
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light

ACCESSORIES *(available for purchase at any time)*

GRSDS-DIV	Additional Stainless Steel Divider Rods (Bottom shelf only)
GRSDH-DIV	Additional Stainless Steel Divider Rods (Top shelf only)

COLORS AND FINISHES – INSIDE BACK COVER

G R S D S / H - x x D H W

- G R S: Glo-Ray Sandwich Display
- D S / H: Base Slanted and Center Horizontal Shelf
- x x: Width of Unit (inches)
- D: D = Dual Shelf
- H W: High Wattage

Glo-Ray® Merchandising Warmers

Designed specifically for showcasing wrapped or boxed product, the Hatco Glo-Ray® Merchandising Warmers hold hot food safely at proper serving temperatures. These warmers offer the convenience of self-serve and the efficiency of kitchen-to-server holding.

- Available in single- or two-tier models (slant models available in three-tier)
- Product divider rods sort food displays
- Thermostatically-controlled hardcoated heated base, with a temperature range of 185°- 200°F, to extend holding times
- Horizontal or slant shelves
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

GRSDS-30 with accessory 4" legs

GRSDH-30D

GRSDS-36T with optional *Designer* Black

HORIZONTAL MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) *Height includes legs*	Voltage	Usable Heated Shelf Space (W x D)	Watts	Plug	Approx. Ship Weight
Single Shelf							
GRSDH-24	2, 5	24" x 19½" x 12"	120	22¾" x 16½"	830	NEMA 5-15P	48 lbs.
GRSDH-30	2, 6	30" x 19½" x 12"	120	28¾" x 16½"	970	NEMA 5-15P	56 lbs.
GRSDH-36	2, 7	36" x 19½" x 12"	120	34¾" x 16½"	1170	NEMA 5-15P	66 lbs.
GRSDH-41	3, 8	41" x 19½" x 15"	120	39¾" x 16½"	1340	NEMA 5-15P	74 lbs.
GRSDH-52♣	4, 10	52" x 19½" x 15"	120	50¾" x 16½"	1760	NEMA 5-15P	86 lbs.
GRSDH-60	5, 12	60" x 19½" x 15"	120/208-240	58¾" x 16½"	2100	NEMA L14-20P	133 lbs.
Dual Shelf							
GRSDH-24D♣	4, 10	24" x 19½" x 25⅜"	120	22¾" x 16½"	1660	NEMA 5-15P	88 lbs.
GRSDH-30D↕	4, 12	30" x 19½" x 25⅜"	120	28¾" x 16½"	1920	NEMA 5-20P	100 lbs.
GRSDH-36D⌇	4, 14	36" x 19½" x 25⅜"	120/208-240	34¾" x 16½"	2340	NEMA L14-20P	120 lbs.
GRSDH-41D⌇	6, 16	41" x 19½" x 25⅜"	120/208-240	39¾" x 16½"	2680	NEMA L14-20P	137 lbs.
GRSDH-52D⌇	8, 20	52" x 19½" x 25⅜"	120/208-240	50¾" x 16½"	3520	NEMA L14-20P	172 lbs.
GRSDH-60D♣♣↕	10, 24	60" x 19½" x 25⅜"	120/208-240	58¾" x 16½"	4200	NEMA L14-20P	197 lbs.

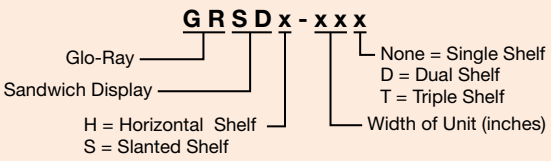
SLANT MERCHANDISING WARMERS

Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) *Height includes legs*	Voltage	Usable Heated Shelf Space (W x D)	Watts	Plug	Approx. Ship Weight
Single Shelf							
GRSDS-24	2, 5	24" x 24¼" x 18½"	120	22½" x 21"	695	NEMA 5-15P	79 lbs.
GRSDS-30	2, 6	30" x 24¼" x 18½"	120	28½" x 21"	790	NEMA 5-15P	80 lbs.
GRSDS-36	2, 7	36" x 24¼" x 21½"	120	34½" x 21"	935	NEMA 5-15P	92 lbs.
GRSDS-41	3, 8	41" x 24¼" x 21½"	120	39½" x 21"	1090	NEMA 5-15P	96 lbs.
GRSDS-52	4, 10	52" x 24¼" x 21½"	120	50½" x 21"	1400	NEMA 5-15P	110 lbs.
GRSDS-60♣	5, 12	60" x 24¼" x 21½"	120	58½" x 21"	1715	NEMA 5-15P	167 lbs.
Dual Shelf							
GRSDS-24D	4, 10	24" x 24¼" x 32⅜"	120	22½" x 21"	1355	NEMA 5-15P	115 lbs.
GRSDS-30D♣	4, 12	30" x 24¼" x 32⅜"	120	28½" x 21"	1530	NEMA 5-15P	140 lbs.
GRSDS-36D	4, 14	36" x 24¼" x 32⅜"	120	34½" x 21"	1810	NEMA 5-20P	160 lbs.
GRSDS-41D⌇	6, 16	41" x 24¼" x 32⅜"	120/208-240	39½" x 21"	2120	NEMA L14-20P	180 lbs.
GRSDS-52D⌇	8, 20	52" x 24¼" x 32⅜"	120/208-240	50½" x 21"	2725	NEMA L14-20P	215 lbs.
GRSDS-60D	10, 24	60" x 24¼" x 32⅜"	120/208-240	58½" x 21"	3340	NEMA L14-20P	238 lbs.
Triple Shelf							
GRSDS-24T⊘	6, 15	23⅞" x 24¼" x 43⅞"	120	22½" x 21"	2015	NEMA 5-20P	164 lbs.
GRSDS-36T	6, 21	35⅞" x 24¼" x 43⅞"	120/208-240	34½" x 21"	2685	NEMA L14-20P	219 lbs.

♣ Canadian models use NEMA 5-20P.
↕ For Canada only, external fuse box on top of unit, adds 3" to height.
⌇ Requires 2, 120V power cords.
♣♣ Canadian models uses NEMA L14-30P.
⊘ Not available for Canada.

All Merchandising Warmer Models Feature:
Cord Location: Horizontal Models: Left rear corner toward server side.
Slant Models: Server side, bottom right corner.

OPTIONS AND ACCESSORIES – PAGE 167



Two **GRSDH-36D** with dual horizontal shelves

OPTIONS *(available at time of purchase only)*

ITC-S	Indicating Temperature Control (LED) for single shelf
ITC-D	Indicating Temperature Control (LED) for dual shelf
SSEND	Stainless Steel End Panels in lieu of Glass End Panels
5" Sneeze Guard (GRSDS one side, GRSDH two sides) –	
GRSD24BP	24" wide models
GRSD30BP	30" wide models
GRSD36BP	36" wide models
GRSD41BP	41" wide models
GRSD52BP	52" wide models
GRSD60BP	60" wide models
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light
GRSDFLIPLOCK1	Flip-Up Door Locking Plate (for GRSDS, GRSDS-xxD, and GRSDS-xxT 24" to 41" wide models)
GRSDFLIPLOCK2	Flip-up Door Locking Plates (for GRSDS and GRSDS-xxD 52" to 60" wide models)
Display Sign Holder (Signs not included) – Color Matches Unit Color – Top or Intermediate Shelf (Slant or Horizontal models) –	
GRSD-SIGN24	24" width. Requires 22⅝"W x 3⅞"H x 1⁄16"D sign
GRSD-SIGN30	30" width. Requires 28⅝"W x 3⅞"H x 1⁄16"D sign
GRSD-SIGN36	36" width. Requires 34⅝"W x 3⅞"H x 1⁄16"D sign
GRSD-SIGN41	41" width. Requires 39⅝"W x 3⅞"H x 1⁄16"D sign
GRSD-SIGN52	52" width. Requires 50⅝"W x 3⅞"H x 1⁄16"D sign
GRSD-SIGN60	60" width. Requires 58⅝"W x 3⅞"H x 1⁄16"D sign
Plexi-Glass Flip-Up Doors on one side for GRSDS models – Not compatible with optional Sneeze Guards or Display Sign Holders in same opening –	
SDS24FLIP	24" wide models
SDS30FLIP	30" wide models
SDS36FLIP	36" wide models
SDS41FLIP	41" wide models
SDS52FLIP	52" wide models
SDS60FLIP	60" wide models
Plexi-Glass Flip-Up Doors on one side for GRSDH models – Not compatible with optional Sneeze Guards or Display Sign Holders in same opening –	
GRSDH24FLIP	24" wide models
GRSDH30FLIP	30" wide models
GRSDH36FLIP	36" wide models
GRSDH41FLIP	41" wide models
GRSDH52FLIP	52" wide models
GRSDH60FLIP	60" wide models

ACCESSORIES *(available for purchase at any time)*

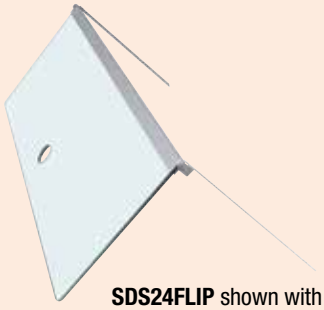
4" LEGS	4" Adjustable Legs (standard on units GRSDH-41 and larger, GRSDS-36 and larger and all duals)
Chef LED 120V adjustable bulb – bulbs must be rotated down –	
	CLED-3000-120 Similar to warm Halogen light **CLED-4000-120** Similar to cool Fluorescent light
GRSDH-DIV	Additional Stainless Steel Divider Rods – Horizontal model
GRSDS-DIV	Additional Stainless Steel Divider Rods – Slant model

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Glossy Gray standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

COLORS AND FINISHES – INSIDE BACK COVER



SDS24FLIP shown with brackets for retrofit

CLED-3000 and -4000 Accessory

Glo-Ray® *Designer* Merchandising Warmers

Boost impulse sales by showcasing your hot foods in the Hatco Glo-Ray® *Designer* Merchandising Warmers. Designed specifically for displaying wrapped or boxed product, these warmers hold hot food safely at proper serving temperatures.

- Constructed of aluminum and stainless steel with tempered glass side panels
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Convenient for self-serve or quick-serve areas
- Available in single- or two-tier models
- Horizontal or slant shelves
- Thermostatically-controlled hardcoated heated base extends holding times
- Product divider rods sort food displays
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

GR2SDH-30 with optional *Designer* Black inset panels and accessory flip-up plexi-glass door

NOTE: *Designer* Series width dimensions are 6¼" greater than the number listed in model.

DESIGNER HORIZONTAL DISPLAY WARMERS

Model®	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage	Usable Heated Shelf Space (W x D)	Watts	Plug	Approx. Ship Weight
Single Shelf							
GR2SDH-24	2, 5	30¼" x 27" x 18⅛"	120	23⅞" x 22"	820	NEMA 5-15P	87 lbs.
GR2SDH-30	2, 6	36¼" x 27" x 18⅛"	120	29⅞" x 22"	1020	NEMA 5-15P	120 lbs.
GR2SDH-36	2, 7	42¼" x 27" x 18⅛"	120	35⅞" x 22"	1220	NEMA 5-15P	129 lbs.
GR2SDH-42♣	4, 8	48¼" x 27" x 18⅛"	120	41⅞" x 22"	1490	NEMA 5-15P	138 lbs.
GR2SDH-48♣	4, 9	54¼" x 27" x 18⅛"	120	47⅞" x 22"	1690	NEMA 5-15P	160 lbs.
GR2SDH-54	4, 10	60¼" x 27" x 18⅛"	120	53⅞" x 22"	1890	NEMA 5-20P	172 lbs.
GR2SDH-60	6, 12	66¼" x 27" x 18⅛"	120	59⅞" x 22"	2210	NEMA 5-30P	200 lbs.
Dual Shelf							
GR2SDH-24D♣	4, 10	30¼" x 27" x 29"	120	23⅞" x 22"	1640	NEMA 5-15P	126 lbs.
GR2SDH-30D	4, 12	36¼" x 27" x 29"	120/208-240	29⅞" x 22"	2040	NEMA L14-20P	158 lbs.
GR2SDH-36D	4, 14	42¼" x 27" x 29"	120/208-240	35⅞" x 22"	2440	NEMA L14-20P	205 lbs.
GR2SDH-42D	8, 16	48¼" x 27" x 29"	120/208-240	41⅞" x 22"	2980	NEMA L14-20P	225 lbs.
GR2SDH-48D	8, 18	54¼" x 27" x 29"	120/208-240	47⅞" x 22"	3380	NEMA L14-20P	254 lbs.
GR2SDH-54D	8, 20	60¼" x 27" x 29"	120/208-240	53⅞" x 22"	3780	NEMA L14-20P	274 lbs.
GR2SDH-60D	12, 24	66¼" x 27" x 29"	120/208-240	59⅞" x 22"	4420	NEMA L14-30P	328 lbs.

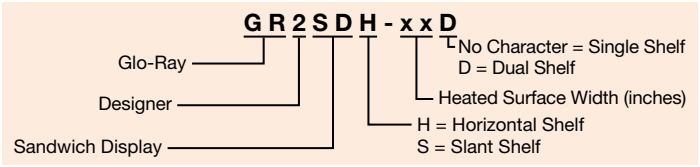
DESIGNER SLANT DISPLAY WARMERS

Model®	No. of Bulbs, Divider Rods	Dimensions W x D x H *(Height includes legs)*	Voltage	Usable Heated Shelf Space (W x D)	Watts	Plug	Approx. Ship Weight
Single Shelf							
GR2SDS-24	2, 5	30¼" x 26¾" x 22⅞"	120	23⅞" x 22"	820	NEMA 5-15P	102 lbs.
GR2SDS-30	2, 6	36¼" x 26¾" x 22⅞"	120	29⅞" x 22"	1020	NEMA 5-15P	110 lbs.
GR2SDS-36	2, 7	42¼" x 26¾" x 22⅞"	120	35⅞" x 22"	1220	NEMA 5-15P	136 lbs.
GR2SDS-42♣	4, 8	48¼" x 26¾" x 22⅞"	120	41⅞" x 22"	1490	NEMA 5-15P	155 lbs.
GR2SDS-48♣	4, 9	54¼" x 26¾" x 22⅞"	120	47⅞" x 22"	1690	NEMA 5-15P	164 lbs.
GR2SDS-54	4, 10	60¼" x 26¾" x 22⅞"	120	53⅞" x 22"	1890	NEMA 5-20P	182 lbs.
GR2SDS-60	6, 12	66¼" x 26¾" x 22⅞"	120	59⅞" x 22"	2210	NEMA 5-30P	202 lbs.
Dual Shelf							
GR2SDS-24D♣	4, 10	30¼" x 26¾" x 33⅞"	120	23⅞" x 22"	1640	NEMA 5-15P	160 lbs.
GR2SDS-30D	4, 12	36¼" x 26¾" x 33⅞"	120/208-240	29⅞" x 22"	2040	NEMA L14-20P	184 lbs.
GR2SDS-36D	4, 14	42¼" x 26¾" x 33⅞"	120/208-240	35⅞" x 22"	2440	NEMA L14-20P	200 lbs.
GR2SDS-42D	8, 16	48¼" x 26¾" x 33⅞"	120/208-240	41⅞" x 22"	2980	NEMA L14-20P	218 lbs.
GR2SDS-48D	8, 18	54¼" x 26¾" x 33⅞"	120/208-240	47⅞" x 22"	3380	NEMA L14-20P	255 lbs.
GR2SDS-54D	8, 20	60¼" x 26¾" x 33⅞"	120/208-240	53⅞" x 22"	3780	NEMA L14-20P	265 lbs.
GR2SDS-60D	12, 24	66¼" x 26¾" x 33⅞"	120/208-240	59⅞" x 22"	4420	NEMA L14-30P	296 lbs.

® When no color is specified, color inset panels and corner caps will be Black.
♣ Canadian models use NEMA 5-20P.

All Designer Display Warmer Models Feature:
Cord Location: Server side, bottom center.

OPTIONS AND ACCESSORIES – PAGE 169



GR2SDS-24D with optional *Designer* color inset panels

FSDT-1 with accessory food pans

OPTIONS *(available at time of purchase only)*

Designer Corner Caps – Designer Black standard –	
DKGRAY	Dark Gray Corner Caps
5" Sneeze Guard – Customer side only on Slant models –	
GR2SD24BP	30¼" wide models
GR2SD30BP	36¼" wide models
GR2SD36BP	42¼" wide models
GR2SD42BP	48¼" wide models
GR2SD48BP	54¼" wide models
GR2SD54BP	60¼" wide models
GR2SD60BP	66¼" wide models
Plexi-Glass Flip-up Doors – on Control or Customer Side –	
2SDS24FLIP	30⅛" wide models
2SDS30FLIP	36⅛" wide models
2SDS36FLIP	42⅛" wide models
2SDS42FLIP	48⅛" wide models
2SDS48FLIP	54⅛" wide models - split doors
2SDS54FLIP	60⅛" wide models - split doors
2SDS60FLIP	66⅛" wide models - split doors
2SDHFRTGLS	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, single models only)
2SDHFRTGLS-D	Front Glass in lieu of Channel Dividers and Divider Rods. Cannot have Sneeze Guards or Flip-Up Doors (GR2SDH series, dual models only)
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light
SS-ITC	Indicating Temperature Control (LED) for single shelf (adds 1⅞" to Horizontal model depth and 1¾" to Slant model depth)
DS-ITC	Indicating Temperature Control (LED) for dual shelf (adds 1⅞" to Horizontal model depth and 1¾" to Slant model depth)

ACCESSORIES *(available for purchase at any time)*

2SD-DIV	Additional Stainless Steel Divider Rods
Chef LED 120V adjustable bulb – bulbs must be rotated down –	
	CLED-3000-120 Similar to warm Halogen light
	CLED-4000-120 Similar to cool Fluorescent light

COLORS AND FINISHES – INSIDE BACK COVER

CLED-3000 and -4000 Accessory

OPTIONS *(available at time of purchase only)*

Designer Colors –	
Non-standard colors are non-returnable –	
Clear Anodized Aluminum standard –	
RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Designer Inset Panel Colors –	
Non-standard colors are non-returnable –	
Black standard –	
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

SS-ITC Optional

DS-ITC Optional

Heated LED Merchandisers

The Heated Merchandiser with LED lighting is sleekly designed to safely hold hot packaged food to attract your grab-and-go customers. Available in slant or horizontal shelves, the Heated LED Merchandising Warmers are offered in both single and dual shelf models.

- Choose from slant or horizontal, single or dual shelf models
- Infrared heat safely holds hot packaged product for hours
- High efficiency LED lighting creates better illumination of food product in the holding area
- Feature a thermostatically-controlled hardcoated heated base shelf
- Hinged glass side panels are held in place magnetically and swing out for easy cleaning
- An optional Indicating Temperature Control (ITC) enhances accurate control of temperature

HXMS-36D in standard *Designer* Black

HORIZONTAL HEATED LED MERCHANDISING WARMERS

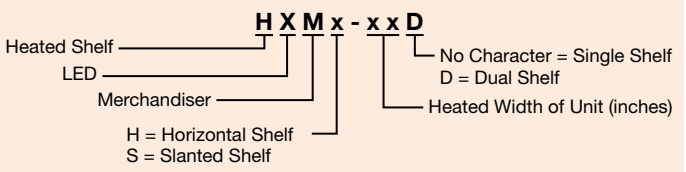
Model	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Heated Shelf Space (W x D)	Voltage	Watts	Amps	Plug	Approx. Ship Weight
Horizontal Single Shelf								
HXMH-24	5	28" x 28⅝" x 21⅞"	22⅜" x 21¾"	120	700	5.8	NEMA 5-15P	120 lbs.
HXMH-30	6	34" x 28⅝" x 21⅞"	28⅜" x 21¾"	120	900	7.5	NEMA 5-15P	133 lbs.
HXMH-36	7	40" x 28⅝" x 21⅞"	34⅜" x 21¾"	120	1100	9.2	NEMA 5-15P	145 lbs.
HXMH-42	8	46" x 28⅝" x 21⅞"	40⅜" x 21¾"	120	1200	10.0	NEMA 5-15P	161 lbs.
HXMH-48	9	52" x 28⅝" x 21⅞"	46⅜" x 21¾"	120	1450	12.1	NEMA 5-20P	190 lbs.
HXMH-54	10	58" x 28⅝" x 21⅞"	52⅜" x 21¾"	120	1650	13.8	NEMA 5-20P	200 lbs.
HXMH-60	12	64" x 28⅝" x 21⅞"	58⅜" x 21¾"	120	1850	15.4	NEMA 5-20P	206 lbs.
Horizontal Dual Shelf								
HXMH-24D	10	28" x 28⅝" x 32⅞"	22⅜" x 21¾"	120	1400	11.7	NEMA 5-15P	160 lbs.
HXMH-30D	12	34" x 28⅝" x 32⅞"	28⅜" x 21¾"	120/208-240	1800	7.5	NEMA L14-20P	185 lbs.
HXMH-36D	14	40" x 28⅝" x 32⅞"	34⅜" x 21¾"	120/208-240	2200	9.2	NEMA L14-20P	205 lbs.
HXMH-42D	16	46" x 28⅝" x 32⅞"	40⅜" x 21¾"	120/208-240	2400	10.0	NEMA L14-20P	220 lbs.
HXMH-48D	18	52" x 28⅝" x 32⅞"	46⅜" x 21¾"	120/208-240	2900	12.1	NEMA L14-20P	244 lbs.
HXMH-54D	20	58" x 28⅝" x 32⅞"	52⅜" x 21¾"	120/208-240	3300	13.8	NEMA L14-20P	271 lbs.
HXMH-60D	24	64" x 28⅝" x 32⅞"	58⅜" x 21¾"	120/208-240	3700	15.4	NEMA L14-20P	300 lbs.

SLANT HEATED LED MERCHANDISING WARMERS

Model	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Heated Shelf Space (W x D)	Voltage	Watts	Amps	Plug	Approx. Ship Weight
Slant Single Shelf								
HXMS-24	5	28" x 28⅛" x 21¾"	22⅜" x 21¾"	120	700	5.8	NEMA 5-15P	112 lbs.
HXMS-30	6	34" x 28⅛" x 21¾"	28⅜" x 21¾"	120	900	7.5	NEMA 5-15P	133 lbs.
HXMS-36	7	40" x 28⅛" x 21¾"	34⅜" x 21¾"	120	1100	9.2	NEMA 5-15P	150 lbs.
HXMS-42	8	46" x 28⅛" x 21¾"	40⅜" x 21¾"	120	1200	10.0	NEMA 5-15P	161 lbs.
HXMS-48	9	52" x 28⅛" x 21¾"	46⅜" x 21¾"	120	1450	12.1	NEMA 5-20P	188 lbs.
HXMS-54	10	58" x 28⅛" x 21¾"	52⅜" x 21¾"	120	1650	13.8	NEMA 5-20P	205 lbs.
HXMS-60	12	64" x 28⅛" x 21¾"	58⅜" x 21¾"	120	1850	15.4	NEMA 5-20P	205 lbs.
Slant Dual Shelf								
HXMS-24D	10	28" x 28⅛" x 32¾"	22⅜" x 21¾"	120	1400	11.7	NEMA 5-15P	160 lbs.
HXMS-30D	12	34" x 28⅛" x 32¾"	28⅜" x 21¾"	120/208-240	1800	7.5	NEMA L14-20P	187 lbs.
HXMS-36D	14	40" x 28⅛" x 32¾"	34⅜" x 21¾"	120/208-240	2200	9.2	NEMA L14-20P	208 lbs.
HXMS-42D	16	46" x 28⅛" x 32¾"	40⅜" x 21¾"	120/208-240	2400	10.0	NEMA L14-20P	232 lbs.
HXMS-48D	18	52" x 28⅛" x 32¾"	46⅜" x 21¾"	120/208-240	2900	12.1	NEMA L14-20P	245 lbs.
HXMS-54D	20	58" x 28⅛" x 32¾"	52⅜" x 21¾"	120/208-240	3300	13.8	NEMA L14-20P	270 lbs.
HXMS-60D	24	64" x 28⅛" x 32¾"	58⅜" x 21¾"	120/208-240	3700	15.4	NEMA L14-20P	291 lbs.

All Heated LED Merchandising Warmer Models Feature:
Cord Location: Server side, bottom center on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 172



Heated Zone Merchandisers

The energy-efficient Hatco Heated Zone Merchandiser safely holds hot packaged food in eye catching design to draw in your customers, while LED lighting showcases your food product. Hatco's Spot-On® Technology will reduce your energy consumption while keeping your foods at the desired temperature.

- Spot-On technology turns overhead heat on only when product is present in that zone, while base heat goes from energy saving mode to the temperature you set
- Our fast action ribbon elements will be up to temperature in less than 10 seconds
- Choose from slant or horizontal shelves, single or dual shelf models, and in 2 to 12 zones depending on the model size
- LCD display scans and displays the various zone settings
- Hinged glass side panels swing out for easy cleaning
- Channel dividers are held in place by magnets, giving the unit more heated surface

HZMH-24 in standard *Designer* Black

HORIZONTAL HEATED ZONE MERCHANDISING WARMERS

Model	Zones per Shelf	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Usable Heated Surface per Zone (W x D)	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
Horizontal Single Shelf								
HZMH-24	2	3	28" x 28⅝" x 21⅞"	20" x 21¾"	120	750	NEMA 5-15P	125 lbs
HZMH-30	4	4	34" x 28⅝" x 21⅞"	12⅜" x 21¾"	120	1350	NEMA 5-15P	141 lbs
HZMH-36	4	4	40" x 28⅝" x 21⅞"	15⅜" x 21¾"	120	1400	NEMA 5-15P	159 lbs
HZMH-42	4	6	46" x 28⅝" x 21⅞"	18⅜" x 21¾"	120	1450	NEMA 5-20P	172 lbs
HZMH-48	4	6	52" x 28⅝" x 21⅞"	21⅜" x 21¾"	120	1500	NEMA 5-20P	182 lbs
HZMH-54	6	6	58" x 28⅝" x 21⅞"	15 13⁄16" x 21¾"	120	2100	NEMA 5-30P	202 lbs
HZMH-60	6	9	64" x 28⅝" x 21⅞"	17 13⁄16" x 21¾"	120	2150	NEMA 5-30P	216 lbs
Horizontal Dual Shelf								
HZMH-24D	2	6	28" x 28⅝" x 32⅞"	20" x 21¾"	120	1500	NEMA 5-20P	176 lbs
HZMH-30D	4	8	34" x 28⅝" x 32⅞"	12⅜" x 21¾"	120/208-240	2700	NEMA L14-20P	204 lbs
HZMH-36D	4	8	40" x 28⅝" x 32⅞"	15⅜" x 21¾"	120/208-240	2800	NEMA L14-20P	228 lbs
HZMH-42D	4	12	46" x 28⅝" x 32⅞"	18⅜" x 21¾"	120/208-240	2900	NEMA L14-20P	246 lbs
HZMH-48D	4	12	52" x 28⅝" x 32⅞"	21⅜" x 21¾"	120/208-240	3000	NEMA L14-20P	265 lbs
HZMH-54D	6	12	58" x 28⅝" x 32⅞"	15 13⁄16" x 21¾"	120/208-240	4200	NEMA L14-30P	308 lbs
HZMH-60D	6	18	64" x 28⅝" x 32⅞"	17 13⁄16" x 21¾"	120/208-240	4300	NEMA L14-30P	331 lbs

SLANT HEATED ZONE MERCHANDISING WARMERS

Model	Zones per Shelf	Divider Rods	Dimensions (W x D x H) *Height includes legs*	Usable Heated Surface per Zone (W x D)	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
Slant Single Shelf								
HZMS-24	2	3	28" x 28⅛" x 21¾"	20" x 21¾"	120	750	NEMA 5-15P	120 lbs
HZMS-30	4	4	34" x 28⅛" x 21¾"	12⅜" x 21¾"	120	1350	NEMA 5-15P	145 lbs
HZMS-36	4	4	40" x 28⅛" x 21¾"	15⅜" x 21¾"	120	1400	NEMA 5-15P	159 lbs
HZMS-42	4	6	46" x 28⅛" x 21¾"	18⅜" x 21¾"	120	1450	NEMA 5-20P	172 lbs
HZMS-48	4	6	52" x 28⅛" x 21¾"	21⅜" x 21¾"	120	1500	NEMA 5-20P	187 lbs
HZMS-54	6	6	58" x 28⅛" x 21¾"	15 13⁄16" x 21¾"	120	2100	NEMA 5-30P	202 lbs
HZMS-60	6	9	64" x 28⅛" x 21¾"	17 13⁄16" x 21¾"	120	2150	NEMA 5-30P	216 lbs
Slant Dual Shelf								
HZMS-24D	2	6	28" x 28⅛" x 32¾"	20" x 21¾"	120	1500	NEMA 5-20P	176 lbs
HZMS-30D	4	8	34" x 28⅛" x 32¾"	12⅜" x 21¾"	120/208-240	2700	NEMA L14-20P	209 lbs
HZMS-36D	4	8	40" x 28⅛" x 32¾"	15⅜" x 21¾"	120/208-240	2800	NEMA L14-20P	223 lbs
HZMS-42D	4	12	46" x 28⅛" x 32¾"	18⅜" x 21¾"	120/208-240	2900	NEMA L14-20P	248 lbs
HZMS-48D	4	12	52" x 28⅛" x 32¾"	21⅜" x 21¾"	120/208-240	3000	NEMA L14-20P	263 lbs
HZMS-54D	6	12	58" x 28⅛" x 32¾"	15 13⁄16" x 21¾"	120/208-240	4200	NEMA L14-30P	298 lbs
HZMS-60D	6	18	64" x 28⅛" x 32¾"	17 13⁄16" x 21¾"	120/208-240	4300	NEMA L14-30P	332 lbs

All Heated Zone Merchandising Warmer Models Feature:
Cord Location: Server side, bottom center on left side of control box.

OPTIONS AND ACCESSORIES – PAGE 172

H Z M x - x x D

- Heated Zone Merchandiser
- H = Horizontal Shelf, S = Slanted Shelf
- Heated Width of Unit (inches)
- No Character = Single Shelf, D = Dual Shelf

HZMS-48D in standard *Designer* Black with optional LED accent lighting in support posts

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –	
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HZM-LP	Red LED Accent Llighting in support post (HXM and HZM models)
Wire Guards – Single shelf, Slant and Horizontal models – HZM models only –	
HZMWG-24	Wire Guard on -24 models
HZMWG-30 -36 -42 -48	Wire Guard on -30, -36, -42 or -48 models
HZMWG-54 -60	Wire Guard on -54 or -60 models
Wire Guards – Dual shelf, Slant and Horizontal models – HZM models only –	
HZMWG-24D	Wire Guard on -24D Models
HZMWG-30D -36D -42D -48D	Wire Guard on -30D, -36D, -42D or -48D Models
HZMWG-54D -60D	Wire Guard on -54D or -60D Models
SS-ITC	Indicating Temperature Control (LED) for single shelf (for HXM models only)
DS-ITC	Indicating Temperature Control (LED) for dual shelf (for HXM models only)
Sneeze Guards – HXM and HZM models – Not compatible with Flip-Up Doors in same opening –	
HZM24BP	5" Sneeze Guard on Customer Side on -24 models
HZM30BP	5" Sneeze Guard on Customer Side on -30 models
HZM36BP	5" Sneeze Guard on Customer Side on -36 models
HZM42BP	5" Sneeze Guard on Customer Side on -42 models
HZM48BP	5" Sneeze Guard on Customer Side on -48 models
HZM54BP	5" Sneeze Guard on Customer Side on -54 models
HZM60BP	5" Sneeze Guard on Customer Side on -60 models
Flip-Up Doors – HXM and HZM models – Not compatible with Sneeze Guards in same opening, one side only –	
HZM24FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -24 models
HZM30FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -30 models
HZM36FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -36 models
HZM42FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -42 models
HZM48FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -48 models
HZM54FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -54 models
HZM60FLIP	Plexi-Glass Flip-up Doors on Control or Customer side on -60 models

ACCESSORIES *(available for purchase at any time)*

HZM-DIV	Additional Stainless Steel Divider Rods (HXM and HZM models)

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Heated Glass Merchandisers

Hatco's patented heated glass shelves provide maximum product visibility while increasing product capacity. All models are available in *Designer* colors or stainless steel, with tempered glass end panels, a thermostatically-controlled heated base, product divider rods and 2½" legs.

- The heated glass shelves make these self-serve merchandisers uniquely visual
- Patented heated glass shelf provides an even heat source for top and bottom heat to safely hold product
- Thermostatically-controlled, hardcoated heated base
- Standard 2½" adjustable legs (adds 2⅜" to height of unit)
- Available in horizontal or slanted versions to meet your needs or style
- *Designer* color models, posts, base panels and sign holder for top and middle shelves optional. Non-standard colors are non-returnable
- Flip-up doors and 4" legs available
- LED lights showcase food product and saves energy and money
- Modular design accommodates side-by-side expansion

GR3SDH-39
in optional
Stainless Steel finish

GR3SDS-39D
in optional
Designer Navy Blue

HORIZONTAL DISPLAY WARMERS WITH HEATED GLASS

Model	No. of Rods	Dimensions W x D x H ↕	Usable Heated Shelf Space (W x D)	Voltage	Watts	Plug	Approx. Ship Weight
Single Shelf							
GR3SDH-27	10	27¼" x 27¼" x 13¾"	22 16/25" x 20 16/25"	120	997	NEMA 5-15P	108 lbs.
GR3SDH-33	12	33¼" x 27¼" x 13¾"	28 16/25" x 20 16/25"	120	1251	NEMA 5-15P	120 lbs.
GR3SDH-39♣	14	39¼" x 27¼" x 13¾"	34 16/25" x 20 16/25"	120	1505	NEMA 5-15P	133 lbs.
Dual Shelf							
GR3SDH-27D♣	15	27¼" x 27¼" x 23½"	22 16/25" x 20 16/25"	120	1769	NEMA 5-15P	147 lbs.
GR3SDH-33D	18	33¼" x 27¼" x 23½"	28 16/25" x 20 16/25"	120/208-240	2227	NEMA L14-20P	166 lbs.
GR3SDH-39D	21	39¼" x 27¼" x 23½"	34 16/25" x 20 16/25"	120/208-240	2685	NEMA L14-20P	194 lbs.

SLANT DISPLAY WARMERS WITH HEATED GLASS

Model	No. of Rods	Dimensions W x D x H ↕	Usable Heated Shelf Space (W x D)	Voltage	Watts	Plug	Approx. Ship Weight
Single Shelf							
GR3SDS-27	10	27¼" x 26⅞" x 18⅛"	22 16/25" x 20 16/25"	120	997	NEMA 5-15P	115 lbs.
GR3SDS-33	12	33¼" x 26⅞" x 18⅛"	28 16/25" x 20 16/25"	120	1251	NEMA 5-15P	127 lbs.
GR3SDS-39	14	39¼" x 26⅞" x 18⅛"	34 16/25" x 20 16/25"	120	1505	NEMA 5-15P	156 lbs.
Dual Shelf							
GR3SDS-27D	15	27¼" x 26⅞" x 28⅛"	22 16/25" x 20 16/25"	120	1769	NEMA 5-15P	164 lbs.
GR3SDS-33D	18	33¼" x 26⅞" x 28⅛"	28 16/25" x 20 16/25"	120/208-240	2227	NEMA L14-20P	190 lbs.
GR3SDS-39D	21	39¼" x 26⅞" x 28⅛"	34 16/25" x 20 16/25"	120/208-240	2685	NEMA L14-20P	206 lbs.

↕ Height does not include 2⅜" legs.
♣ Canadian models use NEMA 5-20P.

All Heated Glass Display Warmer Models Feature:
Cord Location: Server side, bottom right corner.

OPTIONS AND ACCESSORIES – PAGE 174

G R 3 S D H - x x D

- G R = Glo-Ray
- 3 = Heated Glass Shelf
- S = Sandwich Display
- D = Dual Shelf
- H = Horizontal Shelf
- S = Slant Shelf
- x x = Width of Unit (inches)
- No Character = Single Shelf

GR3SDS-39D in optional *Designer* Antique Copper

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –	
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
GR3-SS	Stainless Steel Body and Base (unpainted posts)
GR3SD27BP	5" Sneeze Guard on Customer side on 27¼" wide models
GR3SD33BP	5" Sneeze Guard on Customer side on 33¼" wide models
GR3SD39BP	5" Sneeze Guard on Customer side on 39¼" wide models
3SD27FLIP	Plexi-Glass Flip-Up Doors on front or back on 27¼" wide models
3SD33FLIP	Plexi-Glass Flip-Up Doors on front or back on 33¼" wide models
3SD39FLIP	Plexi-Glass Flip-Up Doors on front or back on 39¼" wide models
3SDEND	Plexi-Glass End Panels in lieu of Glass End Panels
Painted Shelf Sign Holder (Signs not included) – Color matches unit color – Top or Intermediate Shelf – (Slant or Horizontal models) –	
3SD27SIGN	27" width model. Requires 27"W x 2 1/16"H x 1/16"D Sign
3SD33SIGN	33" width model. Requires 33"W x 2 1/16"H x 1/16"D Sign
3SD39SIGN	39" width model. Requires 39"W x 2 1/16"H x 1/16"D Sign

ACCESSORIES *(available for purchase at any time)*

4" LEGS	4" Adjustable Legs
3SD-DIV	Additional Stainless Steel Divider Rods

COLORS AND FINISHES – INSIDE BACK COVER

Glo-Ray® Heated Glass Merchandisers

Glo-Ray® Heated Glass Merchandising Warmers are perfect for self-serve operations, designed specifically to hold hot wrapped or boxed product at optimum serving temperatures. Increasing holding capacities and impulse sales with a beautiful curved design that compliments any décor.

- Unique, patented heated glass shelves with infinite controls conduct heat to food product above and below
- Blanket-style heating elements in the hardcoated base and canopy are thermostatically-controlled
- LED lighting allows for optimum food product display with energy saving
- Attractive curved top design includes a built-in top sign holder for your own custom signage, 26.75" W (679 mm) x 3" H (76 mm), at the top front of the unit
- Also comes with: tempered glass side panels, 2.5" legs, thermostatically-controlled heated base and upper canopy, divider rods and comes standard in *Designer* Black

GR3SDS-27TCT in optional *Designer* Glossy Gray and top sign holder (Sign not included)

GR3SDS-39DCT in standard *Designer* Black and top sign holder

SLANT DISPLAY WARMERS WITH HEATED GLASS

Model	No. of Rods	Dimensions W x D x H ↕	Usable Heated Shelf Space (W x D)	Voltage	Watts	Plug	Approx. Ship Weight
Dual Shelf							
GR3SDS-27DCT	10	27¼" x 27⅞" x 26⅜"	22$^{16}/_{25}$" x 20$^{16}/_{25}$"	120	1340	NEMA 5-15P	155 lbs.
GR3SDS-33DCT	12	33¼" x 27⅞" x 26⅜"	28$^{16}/_{25}$" x 20$^{16}/_{25}$"	120	1747	NEMA 5-15P♣	175 lbs.
GR3SDS-39DCT	14	39¼" x 27½" x 26½"	34$^{16}/_{25}$" x 20$^{16}/_{25}$"	120/208-240	2130	NEMA 5-15P	186 lbs.
Triple Shelf							
GR3SDS-27TCT	15	27¼" x 29" x 34⅜"	22$^{16}/_{25}$" x 20$^{16}/_{25}$"	120/208-240	2095	NEMA L14-20P	190 lbs.
GR3SDS-33TCT	18	33¼" x 28" x 34⅝"	28$^{16}/_{25}$" x 20$^{16}/_{25}$"	120/208-240	2723	NEMA L14-20P	215 lbs.
GR3SDS-39TCT	21	39¼" x 27½" x 34¾"	34$^{16}/_{25}$" x 20$^{16}/_{25}$"	120/208-240	3310	NEMA L14-20P	230 lbs.

↕ Height includes 2.5" legs.
♣ Canadian models use NEMA 5-20P.

All Heated Glass Merchandiser Models Feature:
Cord Location: Server side, bottom right corner.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Gloss Finish – Non-standard colors are non-returnable – Black standard –

GGRAY	Glossy Gray

ACCESSORIES *(available for purchase at any time)*

4" LEGS	4" Adjustable Legs
3SD-DIV	Additional Stainless Steel Divider Rods

COLORS AND FINISHES – INSIDE BACK COVER

G R 3 S D S - x x x C T

- G R = Glo-Ray
- 3 = Heated Glass Shelf
- S = Sandwich Display
- D = Slanted Unit
- S = Slanted Unit
- x x x = Overall Width (inches)
- C = Curved Top
- T = D = Dual Shelf, T = Triple Shelf

Glo-Ray® Curved Merchandising Warmers

Looking to add a touch of class to a new point-of-sale area or to change or upgrade an existing area? Hatco's Glo-Ray® Curved Merchandising Warmer offers a unique and attractive solution for impulse sales areas.

- Single shelf and dual shelf units come standard with mirrored glass back panel
- Individual thermostatically-controlled heated base with master rocker switch maintains safe serving temperatures
- Halogen lighting allows for optimal food product display
- Humidified dual shelf unit contains a five cup capacity water reservoir
- Models with Simulated Stone are Swanstone®

GRCMW-1 in standard *Designer* Black with food pans (not available)

GRCMW-1DH in standard *Designer* Black with food pans (not available)

CURVED MERCHANDISING WARMERS

Model	Dimensions W x D x H	Voltage Single Phase	Usable Heated Surface Space (W x D)		Watts	Plug	Approx. Ship Weight
			Top Shelf	Bottom Shelf			
Single Shelf							
GRCMW-1	22⅛" x 21½" x 19⅞"	120	—	19¾" x 13"	670	NEMA 5-15P	56 lbs.
Dual Shelf							
GRCMW-1D♣	26" x 20⅛" x 26⅞"	120	22¾" x 12⅜"	22¾" x 15⅝"	1540	NEMA 5-15P	92 lbs.
Dual Shelf with Humidity							
GRCMW-1DH♣♦	26" x 20⅛" x 26⅞"	120	22¾" x 12⅜"	22¾" x 15⅝"	1660	NEMA 5-15P	100 lbs.

♣ Canadian models use NEMA 5-20P.
♦ Humidity on bottom shelf only.

All Curved Merchandising Warmer Models Feature:
Water Reservoir Capacity (GRCMW-1DH model only): 5 cups.
Cord Location: Server side, bottom right corner.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

Designer Colors (unit's painted surface) – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Simulated Stone Color (unit's painted surface and decorative trim inserts) – Non-standard colors are non-returnable –

GGRAN	Gray Granite
BSAND	Bermuda Sand
NSKY	Night Sky
CMWDBACKFLIP	Top and bottom shelf flip-up doors on server's side in lieu of mirrored back panel (GRCMW-1D, -1DH Models only)
CMWDTOPFLIP	Top Shelf Flip-up Door on Customer Side in lieu of Sneeze Guard (GRCMW-1D, -1DH Models only)

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

G R C M W - 1 D H

- Glo-Ray
- Curved
- Merchandising Warmer
- Total Full-Size Pan Capacity of Each Shelf
- No Character = Single Shelf, D = Dual Shelf
- No Character = No Humidity, H = Humidity

Glo-Ray® *Designer* Heated Display Cases

Our *Designer* series Glo-Ray® Heated Display Case with curved glass and incandescent lighting will display your offering with flare and elegance. We combine our thermostatically-controlled heated base and infrared overhead heating to blanket your offering at the perfect temperature.

- The tempered curved glass design offers a great line of sight to draw in your customers
- Exclusive cool base construction
- Rollerless sliding doors
- Available with or without controlled humidity (bottom shelf only)
- Constructed of aluminum and stainless steel with tempered glass
- Curved glass front tilts forward for easy cleaning
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Shatter-resistant incandescent lights illuminate the food product

Humidified reservoir is located in between pans

GRCD-2P with pan rail and optional *Designer* color, backlit sign holder (sign not included) and accessory food pans

GRCD-2PD with optional pan skirt, *Designer* Hunter Green and flip-up doors, and accessory food pans

GRCDH-1PD with pan skirt and new optional flip-up doors and accessory food pans. (top baking dish not available)

GRCDH-3PD shown in standard Stainless Steel with accessory food pans

DESIGNER DISPLAY CASES

Model	No. of Bulbs	Dimensions (W x D x H) *Height includes legs*	Usable Heated Shelf Space (W x D)	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
Single Shelf							
GRCD-1P	2	20⅝" x 26" x 24"	18⅛" x 21"	120	410	NEMA 5-15P	95 lbs.
GRCD-2P	3	32½" x 26" x 24"	30" x 21"	120	780	NEMA 5-15P	120 lbs.
GRCD-3P	3	45½" x 26" x 24"	43" x 21"	120	1005	NEMA 5-15P	152 lbs.
Dual Shelf							
GRCD-1PD	4	20⅝" x 26" x 31¾"	18⅛" x 21"	120	860	NEMA 5-15P	98 lbs.
GRCD-2PD	6	32½" x 26" x 31¾"	30" x 21"	120	1210	NEMA 5-15P	170 lbs.
GRCD-3PD♣	6	45½" x 26" x 31¾"	43" x 21"	120	1710	NEMA 5-15P	210 lbs.
Single Shelf with Humidity♦							
GRCDH-1P	2	20⅝" x 26" x 24"	18⅛" x 21"	120	660	NEMA 5-15P	90 lbs.
GRCDH-2P	3	32½" x 26" x 24"	30" x 21"	120	1030	NEMA 5-15P	124 lbs.
GRCDH-3P♣	3	45½" x 26" x 24"	43" x 21"	120	1255	NEMA 5-15P	156 lbs.
Dual Shelf with Humidity♦							
GRCDH-1PD	4	20⅝" x 26" x 31¾"	18⅛" x 21"	120	1110	NEMA 5-15P	120 lbs.
GRCDH-2PD♣	6	32½" x 26" x 31¾"	30" x 21"	120	1460	NEMA 5-15P	174 lbs.
GRCDH-3PD⊘	6	45½" x 26" x 31¾"	43" x 21"	120	1960	NEMA 5-20P	220 lbs.

♣ Canadian models use NEMA 5-20P.
♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf.
⊘ Not available for Canada with Backlit Base Sign Holder, and Canadian models use NEMA 5-30P.

All Designer Display Case Models Feature:
Water Reservoir Capacity (Humidified Models only): 3 quarts.
Cord Location: Server side, bottom right corner.

OPTIONS – PAGE 178
WATER QUALITY REQUIREMENTS – PAGE 247

G R C D H - x P D

- G R: Glo-Ray
- C D: Curved Display
- H: No Character = Non-Humidified, H = Humidified
- x: Full-Size Pan Capacity on Bottom Shelf
- P: Pan
- D: No Character = Single Shelf, D = Dual Shelf

GRCD-2PD with optional self-closing flip-up doors and *Designer* Warm Red

OPTIONS *(available at time of purchase only)*

Backlit Base Sign Holder, 120V only (Sign not included) –

BCKLIT SIGN 2-PAN	2-Pan Models (25 lbs.) Requires 32⅛"W x 5"H x 1/16"D Translucent Sign
BCKLIT SIGN 3-PAN	3-Pan Models (28 lbs.) Requires 45⅛"W x 5"H x 1/16"D Translucent Sign

Self-Closing Flip-Up Doors on both shelves on customer side in lieu of Glass Front (adds ½" depth to unit) –

CD1PDFLIP	1-Pan models
CD2PDFLIP	2-Pan models
CD3PDFLIP	3-Pan models
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light

Pan Skirt on bottom shelf (accommodates 2½"D Pans – standard on humidified models) –

SKIRT-1P	1-Pan model in lieu of Pan Rail
SKIRT-2P	2-Pan model in lieu of Pan Rail
SKIRT-3P	3-Pan model in lieu of Pan Rail
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models

Mirrored Glass Doors in lieu of Glass Doors (Server side only) –

Single Shelf Models –

MIRROR-1P	1-Pan single model
MIRROR-2P	2-Pan single model
MIRROR-3P	3-Pan single model

Dual Shelf Models –

MIRROR-1PD	1-Pan dual model
MIRROR-2PD	2-Pan dual model
MIRROR-3PD	3-Pan dual model

FOOD PANS AND TRIVETS – PAGE 245

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

COLORS AND FINISHES – INSIDE BACK COVER

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES♦

Model		Pan Capacity	Optional Pan Skirt Frames
GRCD-1P		1 Full-Size Pan	One SKIRT-1P
GRCD-2P		2 Full-Size Pans	One SKIRT-2P
GRCD-3P		3 Full-Size Pans	One SKIRT-3P
GRCD-1PD	**Top Shelf**	1 Half-Size Pan or 1-14" Pizza Pan	None
	Bottom Shelf	1 Full-Size Pan	One SKIRT-1P
GRCD-2PD	**Top Shelf**	1 Full-Size Pan and 1 Third-Size Pan or 2-14" Pizza Pans	One UPPERSKIRT-2P
	Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRCD-3PD	**Top Shelf**	2 Full-Size Pans or 3-14" Pizza Pans	One UPPERSKIRT-3P
	Bottom Shelf	3 Full-Size Pans	One SKIRT-3P

♦ All pan capacities shown are for non-humidified models.
2½" deep pans recommended for bottom shelf of humidified models.

Flav-R-Savor® Convected Air, Curved Front Display Cases

This front-of-the-house curved glass merchandiser utilizes convected air technology for superior holding times. Maintaining peak serving temperatures for unwrapped foods makes this Hatco display case perfect for cafeteria and deli-style service.

- Perforated stainless steel shelf not only enhances air movement over food products, but looks great as well
- Focused lighting to enhance and merchandise your food products
- Easy to read, digitally-controlled temperature and humidity (FSCDH-2PD model only) display for precise control
- Standard sign holder promotes your product offering on bottom front of unit (sign not included). Recommended sign dimension: 33⅛"W x 6"H
- Rear French doors for easy access
- Hinged, tempered front glass panel tilts forward for easy cleaning
- Optional glass shelf available
- Night Sky Simulated Stone panel on bottom shelf is standard, optional in Gray Granite or Bermuda Sand. Non-standard colors are non-returnable
- Models with Simulated Stone are Swanstone®

FSCDH-2PD in standard *Designer* Black with sign holder (sign not included), 3-sided skirt, perforated shelf and Night Sky Simulated Stone base. Also with accessory risers and food pans.

CONVECTED AIR, CURVED FRONT DISPLAY CASES

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
Non-Humidified					
FSCD-2PD	34⅜" x 30⅞" x 31⅝"	120	1800	NEMA 5-20P	205 lbs.
Humidified					
FSCDH-2PD	34⅜" x 31⅞" x 31⅝"	120/208-240	2805	NEMA L14-20P	190 lbs.

All Convected Air Display Case Models Feature:
Models Shipped With: Perforated upper shelf, heated Simulated stone base shelf, three-sided skirt and sign holder on bottom front. (sign not included) (recommended sign dimension: 33⅛"W x 6"H).
Shelf Dimensions: Upper: 31¾"W x 16"D.
Lower: 32¼"W x 19¾"D.
Water Reservoir Capacity (Humidified model only): 7 quarts.
Cord Location: Server side, bottom center on left side of control box.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Simulated Stone Colors – Non-standard colors are non-returnable – Night Sky standard –

SS-GGRAN	Gray Granite
SS-BSAND	Bermuda Sand
FSCDH-PLUMB	Valve Relocation allows draining from back of unit instead of directly under unit (Humidified model only)
FSCD-GLASS	Glass Center Shelf (in lieu of perforated metal shelf)

ACCESSORIES *(available for purchase at any time)*

1RISER10	10"D x 1¼"H Circular Perforated Riser in Stainless Steel

1RISER10
Accessory

COLORS AND FINISHES – INSIDE BACK COVER

F S C D H - 2 P D
- F S C D: Flav-R-Savor Convected Display Cabinet
- H: No Character = Non-Humidified; H = Humidified
- 2 P: 2-Pan Capacity
- D: Dual Shelf

Glo-Ray® Heated Display Cases

Designed for "show and sell" areas in any foodservice operation, the Hatco Glo-Ray® Heated Display is perfect for hot food merchandising. Top and bottom heat combine to keep all food at that "just-made" taste and temperature longer.

- Thermostatically-controlled heated base (100° - 200°F) to extend holding times
- Pre-focused infrared top heat directs heat to the outer edges where heat loss is greatest
- Constructed of aluminum and stainless steel with tempered glass
- Shatter-resistant incandescent lights illuminate the food product
- Exclusive cool base construction minimizes heat transfer, keeping exterior base cool
- Rollerless sliding doors

GRHD-4PD with optional *Designer* Antique Copper and mirrored glass doors and accessory food pans

GRHDH-2P with standard pan skirt, optional double side opening, and accessory food pans

DISPLAY CASES

Model	No. of Bulbs	Dimensions W x D x H *(Height includes legs)*	Voltage	Watts	Plug	Approx. Ship Weight
Single Shelf						
GRHD-2P	4	32½" x 26" x 25"	120	940	NEMA 5-15P	120 lbs.
GRHD-3P	5	45½" x 26" x 25"	120	1350	NEMA 5-15P	143 lbs.
GRHD-4P✓♣	6	58½" x 26" x 25"	120	1785	NEMA 5-15P	215 lbs.
Dual Shelf						
GRHD-2PD	6	32½" x 26" x 30"	120	1310	NEMA 5-15P	150 lbs.
GRHD-3PD♣	8	45½" x 26" x 30"	120	1755	NEMA 5-15P	188 lbs.
GRHD-4PD✓	8	58½" x 26" x 30"	120	2480	NEMA 5-30P	230 lbs.
Single Shelf with Humidity						
GRHDH-2P	4	32½" x 26" x 25"	120	1190	NEMA 5-15P	125 lbs.
GRHDH-3P♣	5	45½" x 26" x 25"	120	1600	NEMA 5-15P	162 lbs.
GRHDH-4P✓	6	58½" x 26" x 25"	120	2285	NEMA 5-30P	215 lbs.
Dual Shelf with Humidity						
GRHDH-2PD♣♦	6	32½" x 26" x 30"	120	1560	NEMA 5-15P	175 lbs.
GRHDH-3PD♦ ♣♣	8	45½" x 26" x 30"	120	2005	NEMA 5-20P	188 lbs.
GRHDH-4PD✓♦⊘	8	58½" x 26" x 30"	120	2980	NEMA 5-30P	240 lbs.

✓ Also available in 120/208V or 120/240V.
♣ Canadian models use NEMA 5-20P.
♦ Humidity on bottom shelf only. Includes pan skirt on bottom shelf.
♣♣ Canadian model uses NEMA 5-30P.
⊘ Not available in 120V for Canada.

All Display Case Models Feature:
Usable Heated Shelf Space: Width of unit minus 4½" x 21½"D.
Water Reservoir Capacity (Humidified models only): 2-Pan and 3-Pan: 3 quarts.
4-Pan: 6 quarts.
Doors: Separate rollerless sliding door per shelf.
Cord Location: Server side, bottom right corner.

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WATER QUALITY REQUIREMENTS – PAGE 247

G R H D H - x P D

- Glo-Ray
- Heated Display
- No Character = Non-Humidified, H = Humidified
- No Character = Single Shelf, D = Dual Shelf
- Pan
- Full-Size Pan Capacity on Bottom Shelf

GRHD-4PD with optional pan skirts
Top shelf: one **UPPERSKIRT-4P**
Bottom shelf: one **SKIRT-4P**

OPTIONS *(available at time of purchase only)*

SKIRT-2P	Pan Skirt on bottom shelf (standard on Humidified models) 2-Pan model in lieu of Pan Rail
SKIRT-3P	Pan Skirt on bottom shelf (standard on Humidified models) 3-Pan model in lieu of Pan Rail (consists of one SKIRT-1P and one SKIRT-2P)
SKIRT-4P	Pan Skirt on bottom shelf (standard on Humidified models) 4-Pan model in lieu of Pan Rail (consists of two SKIRT-2P)
UPPERSKIRT-2P	Pan Skirt for upper shelf of 2-Pan models in lieu of Pan Stop
UPPERSKIRT-3P	Pan Skirt for upper shelf of 3-Pan models in lieu of Pan Stop
UPPERSKIRT-4P	Pan Skirt for upper shelf of 4-Pan models in lieu of Pan Stop
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light
FLIP	Flip-Up Doors on control side in lieu of Glass Sliding Doors
Sliding Door in lieu of Fixed Glass customer panel –	
SLIDE-2P	Per opening
SLIDE-3P	Per opening
SLIDE-4P	Per opening
Flip-Up Door in lieu of Fixed Glass customer panel –	
FLIP-2P	Per opening
FLIP-3P	Per opening
FLIP-4P	Per opening
Mirror Glass Sliding Door in lieu of Glass Sliding Door (server side only) –	
MIRROR-2P	Per opening
MIRROR-3P	Per opening
MIRROR-4P	Per opening

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

HEATED DISPLAY CASE MAXIMUM PAN CAPACITIES•

Model		Pan Capacity	Optional Pan Skirt Frames
GRHD-2P		2 Full-Size Pans	One SKIRT-2P
GRHD-3P		3 Full-Size Pans	One SKIRT-3P
GRHD-4P		4 Full-Size Pans	One SKIRT-4P
GRHD-2PD	**Top Shelf**	2 Half-Size Pans or 2-14" Pizza Pans	One UPPERSKIRT-2P
	Bottom Shelf	2 Full-Size Pans	One SKIRT-2P
GRHD-3PD	**Top Shelf**	3 Half-Size Pans or 3-14" Pizza Pans	One UPPERSKIRT-3P
	Bottom Shelf	3 Full-Size Pans	One SKIRT-3P
GRHD-4PD	**Top Shelf**	2 Full-Size Pans or 4 Half-Size Pans or 4-14" Pizza Pans	One UPPERSKIRT-4P
	Bottom Shelf	4 Full-Size Pans	One SKIRT-4P

• All pan capacities shown are for non-humidified models. 2½" deep pans recommended for bottom shelf of humidified models.

Holding & Display Cabinets

Cafeterias • Convenience Stores
Catering • Concessions

PWC-12 in optional *Designer* Black *pg. 183*

FSDT-2X with accessory 4-shelf multi-purpose rack, and optional sign holder (sign not included) *pg. 185*

IHDCH-45 with accessory risers and sign holders *pg. 189*

MDW-1X with optional *Designer* Black and hood with backlit sign cut out on one side (sign included) *pg. 193*

FST-1-MN shown in standard Bronze *pg. 194*

FSHC-7W1-EE shown in *Designer* Black, with optional bumper kit, and right-hand hinged door *pg. 196*

FSHC-17W1 with accessory food pans *pg. 199*

FS2HAC-2PT Pass-through with accessory food pans *pg. 201*

FS2HAC-15 With third-size food pans (pans not included) *pg. 201*

Plate Warmers

Hatco's Plate Warmers are designed to hold preheated serving plates where your customers can access them easily. Countertop or Built-In models available. Easy to load and easy to clean. Serving hot food on preheated plates will help extend the holding times of most foods, and adds to a better customer experience.

- Can hold 25 plates up to 12" in diameter
- A covered, digital temperature control with an adjustable range of 104° - 122°F
- Energy efficient LED lighting illuminates the interior from the top
- Available in Stainless Steel or *Designer* Black powdercoating
- Cabinet cutout dimensions are: 16⅝" x 20⅛"

PWB-12
in standard Stainless Steel

PWC-12
in optional *Designer* Black

PLATE WARMERS

Model	Item Number	Description	Dimensions (W x D x H ↕)	Opening Dimensions (W x H)	Voltage	Watts	Amps	Approx. Ship Weight
Countertop								
PWC-12	PWC.12SS515	Countertop, Stainless Steel	16⅞" x 17⅜" x 22⅜"	12⅝" x 15¾"	120	460	3.8	64 lbs.
Built-In								
PWB-12	PWB.12SS515	Built-In, Stainless Steel	17½" x 17½" x 21⅛"	12¾" x 15¾"	120	460	3.8	49 lbs.

↕ Height includes standard 1" legs.

All Plate Warmer Models Feature:
Models Shipped with:
PWC-12: Power On/Off switch, a detachable 6' power cord, a 3' jumper cord and a wall-mounting kit, NEMA 5-15P plug.
PWB-12: Power On/Off switch, a detachable 6' power cord and a 3' jumper cord, NEMA 5-15P plug.
Cabinet cut-out dimensions for PWB-12: 16¾" W x 20¼" H.
Cord Location: back of unit, top left corner.

OPTIONS *(available at time of purchase only)*

Designer Color – Non-standard colors are non-returnable – Stainless Steel Standard –
BLACK *Designer* Black

P W x - 1 2
Plate Warmer
C = Countertop
B = Built-In
Maximum diameter of plates (inches)

Flav-R-Fresh® Humidified Impulse Display Cabinets

A profitable way to create impulse food sales is with the small Flav-R-Fresh® Holding and Display Cabinet. Using controlled moisturized heat allows you to showcase your product longer using minimum counter space.

- Full-view display with tempered glass sides and door
- Controlled heat and humidity for longer holding times
- Accommodates half-size sheet pans
- Revolving or stationary display racks
- Single- or reversible double-sided opening models
- LED lights illuminate the holding areas and emphasize the product

FDWD-2 with accessory 4-tier circle rack

IMPULSE CABINETS

Model◆	Description⁝	Dimensions W x D x H↕	Cabinet Opening W x H	Voltage Single Phase	Watts	Approx. Ship Weight
FDWD-1	1 Door w/4-Tier Circle Rack w/Motor	19⅜" x 20⅞" x 28⅞"	15¾" x 19¾"	120	1360	90 lbs.
FDWD-1X	1 Door w/4-Shelf Multi-Purpose Rack w/o Motor	19⅜" x 20⅞" x 28⅞"	15¾" x 19¾"	120	1360	90 lbs.
FDWD-2	2 Doors w/4-Tier Circle Rack w/Motor	19⅜" x 22" x 28⅞"	15¾" x 19¾"	120	1360	90 lbs.
FDWD-2X	2 Doors w/4-Shelf Multi-Purpose Rack w/o Motor	19⅜" x 22" x 28⅞"	15¾" x 19¾"	120	1360	90 lbs.

◆ Models FDWD-1 and FDWD-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.
⁝ Rack listed is included with unit. Other racks available.
↕ Height includes standard 1" legs.
✱ For non-humidified cabinet, unit will only operate in dry mode.

All Impulse Cabinet Models Feature:
Voltage: 60 Hz, 11.3 amps, NEMA 5-15P plug.
Door Hinges – Control Side and Customer Side (two-door models only): Left-hand side.
Max. Pizza Size: 15" diameter with 4-Tier Circle Rack.
Water Tank Capacity for Humidity System: ½ gallon.
Cord Location: Facing controls, left-hand side panel, lower right corner.

WATER QUALITY REQUIREMENTS – PAGE 247

F D W D - x X
Flav-R-Fresh Display Warmer
Designer
No Character = With Rack Motor
X = No Rack Motor
1 = One Door
2 = Two Door

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Clear Anodized Aluminum Standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Warm White)
FDWD-SCD	Self Closing Door in lieu of standard door (left hinge only). Must upgrade both doors on FDWD-2, -2X (not field reversible)
FDWD-6FRT	6" Merchandising Display Sign Holder for Control Side only (Includes metal holder only). Available in all *Designer* Colors to match your unit (Black is standard). Adds 1⅛" to height of unit. Requires (1) sign 19⁵⁄₁₆"W x 6³⁄₁₆"H x ¹⁄₁₆"D – not included
FDWD-DIS	3" One Sided Merchandising Display Sign Holder (includes metal holder and window) – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 1¼" to height of unit. Requires (1) sign 19¹⁄₁₆"W x 3¼"H x ¹⁄₁₆"D – not included
FDWD-6SIGN	6⅜" One-Sided Merchandising Display Sign Holder (includes metal holder and window) – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 1¼" to height of unit. Requires (1) sign 19⁵⁄₁₆"W x 6¼"H x ¹⁄₁₆"D – not included

ACCESSORIES *(available for purchase at any time)*

FDWD-LEGS	4" Adjustable Legs (4"-5")
COUPLING	Motorless Rack Coupling for FDWD-1X and FDWD-2X models (select Circle Rack or Pretzel Tree)
FDWD4TCRR	4-Tier Circle Rack with Pizza Pan Retainers (Requires Coupling for -1X or -2X models)
FDW4SMP	4-Shelf Multi-Purpose Rack (each shelf 13⅝"W x 12⅝"D)
FDW3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)

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COLORS AND FINISHES – INSIDE BACK COVER

COUPLING Accessory

Flav-R-Savor® Humidified Holding & Display Cabinets

Balancing a precise combination of heat and humidity, the Hatco Flav-R-Savor® Cabinets provide an attractive showcase for hot food displays and generate impulse sales. A complete range of cabinet sizes, door options and rack types allows for perfect merchandising of food products such as pizza, fried foods, bakery items, sandwiches and more.

- Full-view display with tempered glass sides and door provide maximum heat retention
- Controlled heat and humidity for longer holding times
- ¾ gallon stainless water reservoir provides all day moisture
- Low-water protection prevents heating element burnout and alerts operator to low-water condition
- Revolving or stationary display racks
- Available in two heights with single-sided or double-sided openings
- Energy efficient LED lighting to illuminate your food display

FSD-1 with 3-tier pan rack and accessory food pans

FSDT-2 with 4-tier circle rack and 4" legs, optional *Designer* Black color and accessory food pans

DISPLAY CABINETS

Model◆	Description⁑	Dimensions W x D x H	Approx. Ship Weight
Standard			
FSD-1	1 Door w/3-Tier Circle Rack w/Motor	22½" x 24⅛" x 27⅝"	129 lbs.
FSD-1X	1 Door w/3-Tier Pan Rack w/o Motor	22½" x 24⅛" x 27⅝"	126 lbs.
FSD-2	2 Doors w/3-Tier Circle Rack w/Motor	22½" x 25⅜" x 27⅝"	126 lbs.
FSD-2X	2 Doors w/3-Tier Pan Rack w/o Motor	22½" x 25⅜" x 27⅝"	126 lbs.
Tall			
FSDT-1	1 Door w/4-Tier Circle Rack w/Motor	22½" x 24⅛" x 32⅝"	128 lbs.
FSDT-1X	1 Door w/4-Tier Pan Rack w/o Motor	22½" x 24⅛" x 32⅝"	126 lbs.
FSDT-2	2 Doors w/4-Tier Circle Rack w/Motor	22½" x 25⅜" x 32⅝"	126 lbs.
FSDT-2X	2 Doors w/4-Tier Pan Rack w/o Motor	22½" x 25⅜" x 32⅝"	126 lbs.

◆ Models FSD-1, FSD-2, FSDT-1 and FSDT-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.

⁑ Rack listed is included with unit. Other racks available.

* For non-humidified cabinet, unit will only operate in dry mode.

All Display Cabinet Models Feature:

Voltage: 120, single phase, 60 Hz, 1414 watts, 11.8 amps, NEMA 5-15P plug.

Cabinet Opening Dimensions: Standard Models: 19"W x 18⅝"H.
Tall Models: 19"W x 23¾"H.

Door Hinges: Control Side: Left-hand side.
Customer Side (two-door models only): Right-hand side.

Max. Pan Size: 19" diameter with 4-Tier Circle Rack.

Water Tank Capacity for Humidity System: ¾ gallon.

Cord Location: Facing controls, left-hand side panel, lower right corner.

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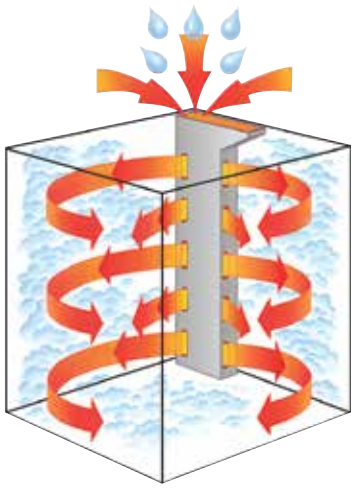
F S D T - x X

- F S D: Flav-R-Savor Display Cabinet
- T: No Character = Standard Height; T = Tall
- x: No Character = With Rack Motor; X = No Rack Motor
- X: 1 = One Door; 2 = Two Door



CONTROLLED MOISTURIZED HEAT KEEPS HOT FOODS FRESH LONGER Hatco's Flav-R-Savor® air flow pattern is designed to maintain consistent cabinet temperature without drying out foods. The precise combination of heat and humidity creates a "blanket" effect around the food. The air flow rate enables the cabinet to recover temperature rapidly after opening and closing the door.

Two **FSDT-1** with 4-tier circle racks, optional sign holders (signs not included) and accessory food pans

OPTIONS *(available at time of purchase only)*

LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Neutral White)
THERM	Mechanical Controls
FSD7SIGN	7½" Merchandising Display Sign Holder (includes metal holder and window) – **one per side**, three maximum. Available in all *Designer* Colors to match your unit (Black is standard). Adds 1¼" to height of unit. Requires (1) sign 22½"W x 7½"H x 1⁄16"D – not included

ACCESSORIES *(available for purchase at any time)*

F-LEGS-4	4" Adjustable Legs
COUPLING	Motorless Rack Coupling for FSD-1X, FSD-2X, FSDT-1X and FSDT-2X models (select appropriate Circle Rack or Pretzel Tree)
RACKS – FSD ONLY –	
FSD5SMP	5-Shelf Multi-Purpose Rack (each shelf - 18"W x 16"D)
FSD3TCR	3-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)
FSD3TPR	3-Tier Pan Rack (accommodates Half-Size Sheet Pans, not included)
RACKS – FSDT ONLY –	
FSDT7SMP	7-Shelf Multi-Purpose Rack (each shelf - 18"W x 16"D)
FSDT4TCR	4-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)
FSDT5TCR	5-Tier Circle Rack with Pizza Pan Retainers (requires Coupling for -1X or -2X models)
FSDT4TPR	4-Tier Pan Rack (accommodates Half-Size Sheet Pans, not included)
FSDT3SAR	3-Shelf Angle Rack (15° angle shelves) (each shelf - 18"W x 16¼"D)
FSDT3TPT	3-Tier Pretzel Tree (requires Coupling for -1X or -2X models)

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COLORS AND FINISHES – INSIDE BACK COVER

OPTIONS *(available at time of purchase only)*

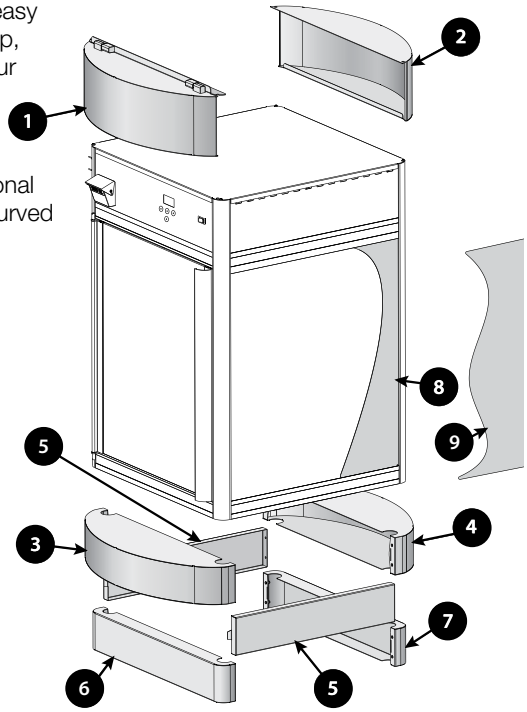
Designer Colors
– Non-standard colors are non-returnable
– Clear Anodized Aluminum Standard –

RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper

Decorative Kit for FDWD, FSD, FSDT models only

Transform your Hatco Flav-R-Savor® Holding & Display Cabinet from a "heated box" into a *Designer* Merchandiser with a variety of simple accessory additions. Create a new look and feel to your decór.

- The curved hinged header allows easy access to controls and water fill cup, and gives a great area to brand your food product with a magnetic sign (sign not included)
- The base skirt completes the transformation and gives an additional branding area. Available in flat or curved panels for front and/or back of unit
- Signs can be decals or magnetic
- Signs not included



OPTIONS *(available at time of purchase only) (additional lead time required)*

Designer Colors – Non-standard colors are non-returnable – Black Standard –

RED	**WR**	Warm Red
GRAY	**GG**	Gray Granite
WHITE	**WG**	White Granite
NAVY	**NB**	Navy Blue
GREEN	**HG**	Hunter Green
COPPER	**AC**	Antique Copper

ACCESSORIES *(available for purchase at any time)*

Side Insets – Must choose Designer Color – Black Standard –

FSD-INSET1 ❽	Two Crescent Inset Panels for FSD models
FSD-INSET2 ❾	Two Wave Inset Panels for FSD models
FSDT-INSET1 ❽	Two Crescent Inset Panels for FSDT models
FSDT-INSET2 ❾	Two Wave Inset Panels for FSDT models
FDWD-INSET1 ❽	Two Crescent Inset Panels for FDWD models
FDWD-INSET2 ❾	Two Wave Inset Panels for FDWD models

Top Covers – Must choose Designer Color – Black Standard – Signs not Included –

FSD-CTLH ❶	Curved Hinged Header on control side (Fits 24"W x 5⅞"H sign) for FSD and FSDT models
FDWD-CTLH ❶	Curved Hinged Header on control side (Fits 20½"W x 4⅞"H sign) for FDWD models
FSD-CUSH ❷	Curved Header on non-control side (Fits 24"W x 5⅞"H sign) for FSD and FSDT models
FDWD-CUSH ❷	Curved Header on non-control side (Fits 20½"W x 4⅞"H sign) for FDWD models

Base Skirts – Requires 4" adjustable legs (not included) – Must choose Designer Color – Black Standard – Signs not Included –

FSD-SQB	One Flat Front Panel❻ and one Flat Back Panel❼ (Fits 20"W x 3⅝"H sign) and two Flat Side Panels❺ (Fits 18⅞"W x 3⅝"H sign) for FSD and FSDT models
FDWD-SQB	One Flat Front Panel❻ and one Flat Back Panel❼ (Fits 17¼"W x 3¾"H sign) and two Flat Side Panels❺ (Fits 15½"W x 3¾"H sign) for FDWD models
FSD-1CB	One Curved Front Panel❸ and one Flat Back Panel❼ (Fits 25½"W x 3⅝"H sign) and two Flat Side Panels❺ (Fits 18⅞"W x 3⅝"H sign) for FSD and FSDT models
FDWD-1CB	One Curved Front Panel❸ and one Flat Back Panel❼ (Fits 22¼"W x 3¾"H sign) and two Flat Side Panels❺ (Fits 15½"W x 3¾"H sign) for FDWD models
FSD-2CB	One Curved Front Panel❸ and one Curved Back Panel❹ (Fits 25½"W x 3⅝"H sign) and two Flat Side Panels❺ (Fits 18⅞"W x 3⅝"H sign) for FSD and FSDT models
FDWD-2CB	One Curved Front Panel❸ and one Curved Back Panel❹ (Fits 22¼"W x 3¾"H sign) and two Flat Side Panels❺ (Fits 15½"W x 3¾"H sign) for FDWD models

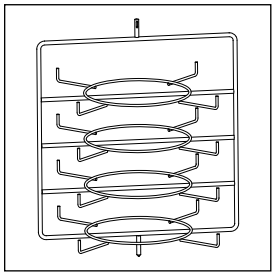
F-LEGS-4	4" Adjustable Legs for FSD and FSDT models
FDWD-LEGS	4" Adjustable Legs for FDWD models

COLORS AND FINISHES – INSIDE BACK COVER

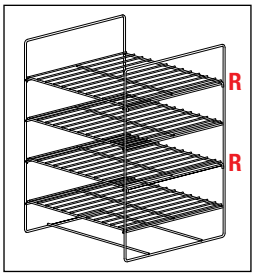
FSDT-1 with 4-tier circle rack and full Decorative Kit (signs not included)

Display Rack Selections

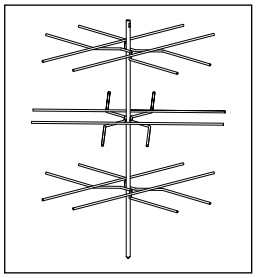
Racks For FDWD Models (Page 184)



4-Tier Circle Rack
FDWD4TCRR
(Max. 15" dia. pans)
(3¼" between tiers)

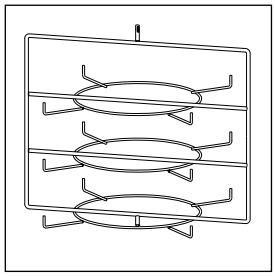


4-Shelf Multi-Purpose Rack
FDW4SMP (Max. 18" x 13")
(Half-Size Sheet Pans fit FDWD-2 and -2X models only)
(3¾" between shelves)

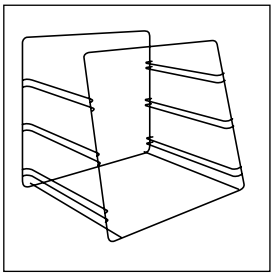


3-Tier Pretzel Tree
FDW3TPT
(5⅞" between tiers)

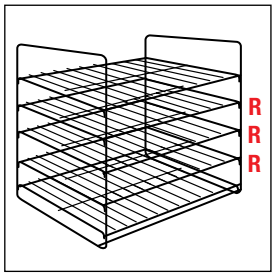
Racks For FSD Models (Page 185)



3-Tier Circle Rack
FSD3TCR
(4⅝" between tiers)

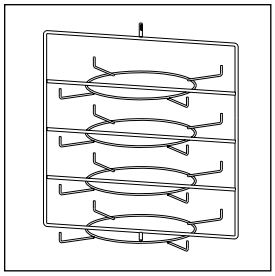


3-Tier Pan Rack
FSD3TPR
(3½" between shelves)

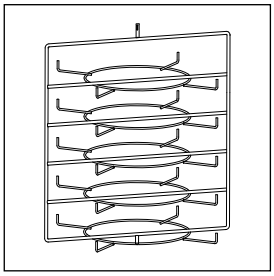


5-Shelf Multi-Purpose Rack FSD5SMP
(2½" between shelves)

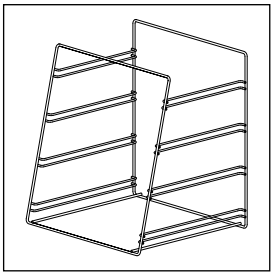
Racks For FSDT Models (Page 185)



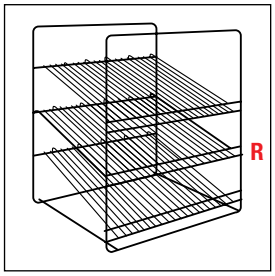
4-Tier Circle Rack
FSDT4TCR
(Max. 19" dia. pans)
(4⅝" between tiers)



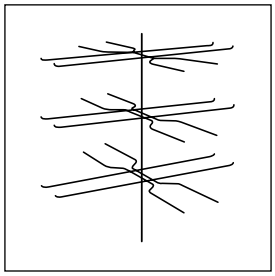
5-Tier Circle Rack
FSDT5TCR
(Max. 19" dia. pans)
(3⅞" between tiers)



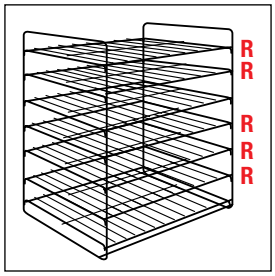
4-Tier Pan Rack
FSDT4TPR
(Max.18" x 13" Half-Size Sheet Pans) (3½" between tiers)



3-Shelf Angle Rack
FSDT3SAR
(3½" between shelves)



3-Tier Pretzel Tree
FSDT3TPT
(5⅞" between tiers)



7-Shelf Multi-Purpose Rack
FSDT7SMP
(Max. 18" x 13" Half-Size Sheet Pans) (2½" between shelves)

R Removable Shelves

Intelligent Heated Display Cabinet, Humidified

Hatco's Intelligent Heated Display Cabinet Humidified is the perfect way to showcase your pizzas and more. Regulating air temperature while at the same time balancing the humidity levels provides the best environment for food products. With 360° viewing, your food is guaranteed to get all the attention.

- Air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- Air flow system enables the cabinet to recover temperature rapidly after opening and closing the door
- LCD touchscreen display on back of unit controls temperature, humidity and up to eight timers for each food location
- Energy efficient LED lighting to illuminate your food display
- USB port on back of unit makes it easy to update firmware
- Adjustable arms can move up and down the back supports
  - IHDCH-45 can hold up to six pizza arms, can be adjusted up to 19.5" and can hold up to 8.5 lbs.
  - IHDCH-28 arms will hold up to a 22" pizza pan

IHDCH-45 shown with three optional shelves and French Front Doors

IHDCH-45 shown with accessory arms and risers

IHDCH-28 shown with accessory two arms and one shelf

NOTE: Water filter, water strainer and plastic tubing are included with each cabinet to be installed on water supply connection.

INTELLIGENT HEATED DISPLAY CABINETS – HUMIDIFIED

Model	Dimensions W x D x H	Cabinet Opening Dimensions (W x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
IHDCH-28	28¼" x 28¾" x 30¼"	22" x 20⅝	208 240	3090	14.9 or 12.9	NEMA 6-20P	220 lbs.
IHDCH-45	45" x 28¾" x 30¼"	18" x 20⅞"	208 240	3090	14.9 or 12.9	NEMA 6-20P	270 lbs.

All Intelligent Heated Display Cabinet Models Feature:

Models Shipped With: IHDCH-28: Stainless Steel unit with single french door, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port and LED display lights.

IHDCH-45: Stainless Steel unit with sliding glass doors, touchscreen controller, a lighted Power On/Off (I/O) switch, an air heating/circulation system, a humidity system, a USB port and LED display lights.

Cord Location: Server side, lower left corner.

OPTIONS AND ACCESSORIES – PAGE 190
WATER QUALITY REQUIREMENTS – PAGE 247

On all Intelligent Heated Display Cabinet Models customers must purchase arms and shelves separately to their own specifications.

Below are the options available to combine the shelves and arms

IHDCH-28	*IHDCH-45*
4 Arms	*6 Arms*
3 Shelves	*3 Slanted Shelves*
1 Shelf with 1 Pizza Arm	*1 Shelf with 2 Pizza Arms*
1 Shelf with 2 Pizza Arms	*1 Shelf with 4 Pizza Arms*
2 Shelves with 1 Pizza Arm	*2 Shelves with 2 Pizza Arms*

I H D C H - x x
Intelligent — Heated Display Cabinet — Humidified — Width (inches)

IHDCH-45 shown with accessory arms, accessory risers and sign holders

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Stainless Steel Standard –

IHDCH-BK	Unit in *Designer* Black in lieu of Stainless Steel unit
IHDCHBASE-BK-28	Inside base in *Designer* Black in lieu of Stainless Steel base for IHDCH-28
FRTDOOR-28	Front, swing out door for IHDCH-28, left-hand hinge standard, matches unit color (adds 2" to depth)
IHDCHBASE-BK-45	Inside base in *Designer* Black in lieu of Stainless Steel base for IHDCH-45
FRFRTDOOR-45	Front, self-closing French doors for IHDCH-45, matches unit color (adds 2" to depth)

ACCESSORIES *(available for purchase at any time)*

ADJARM-SS	Pizza Arm in Stainless Steel
ADJARM-BK	Pizza Arm in *Designer* Black
SHELF-SS-28	Shelf in Stainless Steel for IHDCH-28
SHELF-BK-28	Shelf in *Designer* Black for IHDCH-28
SHELF-SS-45	Shelf in Stainless Steel for IHDCH-45
SHELF-BK-45	Shelf in *Designer* Black for IHDCH-45
RISER12-SS	12" diameter x 1½" H Riser in Stainless Steel
RISER12-BK	12" diameter x 1½" H Riser in *Designer* Black
DOORLOCKIHDCH	Front Door lock for IHDCH-28 only
RO KIT	Reverse Osmosis System with storage tank
REGKIT	Water Pressure Regulator Kit (regulator, gauge and shut-off valve)

SIGN HOLDERS* *(signs not included) – recommended sign size: 2" x 3.5" –

SGNHOLD-BASE-SS	Sits on base of unit in Stainless Steel
SGNHOLD-BASE-BK	Sits on base of unit in *Designer* Black
SGNHOLD-LARM-SS	Customer left-hand side in Stainless Steel (clips onto Arm)
SGNHOLD-LARM-BK	Customer left-hand side in *Designer* Black (clips onto Arm)
SGNHOLD-RARM-SS	Customer right-hand side in Stainless Steel (clips onto Arm)
SGNHOLD-RARM-BK	Customer right-hand side in *Designer* Black (clips onto Arm)

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

Flav-R-Savor® Humidified Large Capacity Display Cabinets

Hatco Large Capacity Holding Cabinets hold more product at proper serving temperatures than standard size models. This allows for food to be prepared in advance of peak serving periods, while placing product in full-view cabinets to increase impulse sales.

- Full-view display with tempered glass sides and LED lighting to illuminate holding area
- Optional self-closing sliding doors for self-serve applications
- Optional self-closing French doors,
- Optional cool LED lighting and 4" adjustable legs available
- Multi-purpose display racks included

WFST-2X with 4-shelf multi-purpose rack, optional *Designer* Warm Red, self-closing sliding doors and accessory food pans, and 4" legs

WFST-1X with 4-shelf multi-purpose rack. Decals and pans not included

HUMIDIFIED LARGE CAPACITY CABINETS

Model	Description	Dimensions W x D x H	Voltage	Watts	Amps	Plugs♣	Approx. Ship Weight
WFST-1X	2 Doors w/4-Shelf Rack	32⅛" x 25¼" x 32¾"	120 or 120/208-240	1715 or 2315	14.3	NEMA 5-15P	182 lbs.
WFST-2X	4 Doors w/4-Shelf Rack	32⅛" x 27⅝" x 32¾"	120 or 120/208-240	1715 or 2315	14.3	NEMA 5-15P	188 lbs.

♣ Canadian models use NEMA 5-20P.

All Humidified Capacity Cabinet Models Feature:
Cabinet Opening Dimensions: 28"W x 21⅞"H.
Available Shelf Space: 26¼"W x 19¾"D. Holds one full-size sheet pan per shelf.
Water Tank Capacity for Humidity System: ¾ gallon.
Cord Location: Server side, left-hand side panel, lower right corner.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

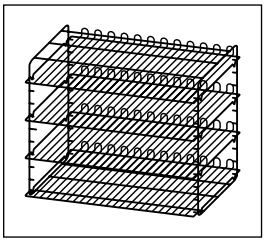
Designer Colors – Non-standard colors are non-returnable – – Clear Anodized Aluminum Standard –

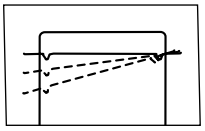
RED	Warm Red
BLACK	Black
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
1SLIDE-DR	Self-closing Sliding Doors in lieu of standard Hinged Doors (WFST-2X only)
FRSELFCLOSE	Self-Closing French Doors
WFST-TTC	Temperature Control Timer - 6 channel control touchscreen display
LED-NW18	Neutral White (cool) LED lighting (in lieu of standard Warm White)

ACCESSORIES *(available for purchase at any time)*

FSTCR-LEG	4" Adjustable Legs

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER





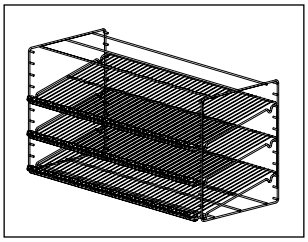
WFST 4-Shelf Multi-Purpose Rack
Adjustable Shelves in 2" increments

W F S T - x X
Large Capacity
Flav-R-Savor
Tall
No Rack Motor
1 = One door
2 = Two door

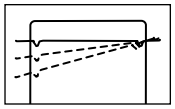
Flav-R-Savor® Non-Humidified Large Capacity Display Cabinets

When capacity is an issue, Hatco's Large Capacity Holding Cabinet is perfect for wrapped or bagged product. Designed to hold prepared foods for prolonged periods of time, while maintaining that "just-made" quality, allows for advanced preparation of peak serving periods.

- Countertop cabinets with self-closing French-style glass doors
- Standard sign holders on all four sides of the cabinet (signs not included)
- Full-view display with tempered glass sides and incandescent lights to illuminate holding area
- Multi-purpose display rack included
- Perfect for large quantities of wrapped or boxed food
- Holds two standard sheet pans side-by-side on three shelves for increased product visibility and easy accessibility



LFST 3-Shelf Multi-Purpose Rack with adjustable shelves in 2" increments



LFST-48-2X with 3-shelf multi-purpose rack, sign holders (signs not included) and optional *Designer* Warm Red

NON-HUMIDIFIED LARGE CAPACITY CABINETS

Model®	Bulbs	Description	Dimensions W x D x H	Plug	Approx. Ship Weight
LFST-48-1X	6	Front Glass, Back French Doors	48⅞" x 25⅜" x 30"	NEMA L14-20P	222 lbs.
LFST-48-2X	6	Front and Back French Doors	48⅞" x 27⅛" x 30"	NEMA L14-20P	230 lbs.

® When no color is specified, unit will be Black.

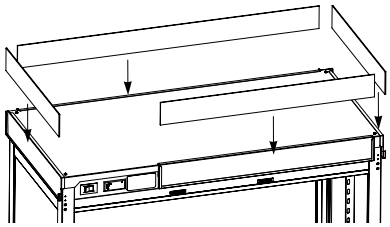
All Non-Humidified Large Capacity Cabinet Models Feature:
Voltage: 120/208-240, 2150 watts, 14.6 amps.
Cabinet Opening Dimensions: 44"W x 22"H.
Available Shelf Space: 41¾"W x 17"D. Holds three, half-size sheet pans per shelf.
Cord Location: Server side, left-hand side panel, lower right corner.

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Black Standard –

CLEAR	Clear Anodized Aluminum
RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
HAL	60 Watt Halogen Bulb in lieu of Standard Display Light

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER



Sign Dimensions
Control Side: 3½" high x 32" wide
Customer Side: 3½" high x 45" wide
Ends (two): 3½" high x 22⅝" wide

LFST Cabinet comes with sign holders attached on all four sides, with clear plastic inserts (signs not included)

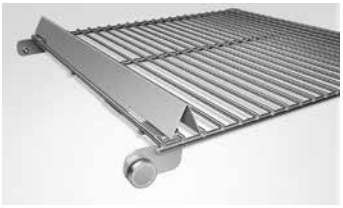
L F S T - x x - x X
- L: Large
- F S T: Flav-R-Savor Tall
- x x: Width (inches)
- x: 1 = One Door, 2 = Two Door
- X: No Rack Motor

Non-Humidified Mini Display Warmers

The Hatco Mini Display Warmer is perfect for cookies, pastries, wrapped or boxed sandwiches or any other product that does not require humidity. Hot air circulates throughout the entire cabinet, keeping food at safe serving temperatures. The small footprint takes up little of your valuable counterspace while merchandising your breakfast, lunch or dinner offerings.

- Magnetically adjustable shelves allow horizontal or slanted displays
- Tempered glass sides and incandescent light
- Available as a 1- or 2-door pass-through model
- Doors may be field converted to any side
- Optional black hood with backlit graphic sign cutout that can be rotated in field to face any side (sign included)

MDW-1X with standard *Designer* Black and optional Hood with backlit sign cutout on one side (sign included)



Magnetically adjustable shelves are easy and offer quick adjustability for different food products

MINI DISPLAY WARMERS – NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Voltage	Watts	Amps	Plug	Approx. Ship Weight
MDW-1X	1 Door w/3 Shelves	15¾" x 17" x 25½"	120	470	3.9	NEMA 5-15	46 lbs.
MDW-2X	2 Doors w/3 Shelves	15¾" x 18⅜" x 25½"	120	470	3.9	NEMA 5-15	53 lbs.

All Mini Display Warmer Models Feature:
Cabinet Opening Dimensions: 12½"W x 15⅝"H.
Door Hinges: Control Side: Left-hand side.
Customer Side (two-door models only): Right-hand side.
Cord Location: Server side, lower right corner.

OPTIONS (available at time of purchase only)

Designer Color for Posts, Base, and Top Trim – Non-standard colors are non-returnable – Black Standard –

RED	Warm Red
GRAY	Gray Granite
WHITE	White Granite
NAVY	Navy Blue
GREEN	Hunter Green
COPPER	Antique Copper
BCKLIT-MDW	Hood with Backlit Sign cut out on one side - Black only (sign included)

COLORS AND FINISHES – INSIDE BACK COVER

M D W - x X
Mini Display Warmer
Non-Revolving Display
1 = One Door
2 = Two Door

Non-Humidified Macho Nacho® Chip Warmers

Keep your nacho chips hot, fresh and crisp with Hatco's Macho Nacho® Chip Warmer. This highly-visible heated merchandiser circulates air to prevent the loss of natural oils, eliminating the need to frequently replace stale chips.

- Keeps chips hot, fresh and crisp longer, reducing refill time and minimizing waste
- Specialty cabinets to hold and/or merchandise bulk nacho chips
- Special ductwork forces dry heat through chips from the bottom up
- Special two-door access for easy loading and serving
- 25 lb. or 40 lb. capacity
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product

FDWD-1-MN

FST-1-MN shown in standard Bronze

CHIP WARMERS – NON-HUMIDIFIED

Model	Dimensions W x D x H	Product Capacity	Voltage	Watts	Plug	Approx. Ship Weight
FDWD-1-MN	19⅜" x 24" x 28⅞"	25 lbs.	120	1080	NEMA 5-15P	101 lbs.
FST-1-MN	22⅞" x 27" x 32⅞"	40 lbs.	120	1245	NEMA 5-15P	132 lbs.

All Chip Warmer Models Feature:

Cabinet Opening: FDWD-1-MN: Upper Door: 16⅜"W x 9⅛"H.
Lower Door: 16⅜"W x 9⅛"H.
FST-1-MN: Upper Door: 18⅝"W x 11¼"H.
Lower Door: 18⅝"W x 9⅞"H.
Decal Size: FDWD-1-MN: 16⅝"W x 5½"H.
FST-1-MN: 18⅝"W x 6"H.
Cord Location: Facing controls, left-hand side panel, lower right corner.

x x x x - 1 - M N

- FDWD = 25 lbs. chip capacity
- FST = 40 lbs. chip capacity
- Single Side Opening
- Macho Nacho Unit

Flav-R-Savor® Tall Non-Humidified Holding Cabinets

Be prepared to serve ready-to-go pizzas with Hatco's Flav-R-Savor® Tall Dry Holding Cabinets. An eight-shelf rack with 5" centers will hold a maximum of 16 boxed (18" Sq x 2 5/16"H maximum) or 8 bagged pizzas.

- Great for boxed or bagged carryout pizzas
- Tempered glass throughout for excellent visibility, improving product rotation
- Even, constant cabinet temperatures with no humidity
- Two, shatter-resistant, incandescent lights at the back top of the unit to illuminate product
- Units come with an eight-shelf rack, six of which are removable

PFST-2X with standard stainless steel 8-shelf rack

PFST-1XB with standard Glossy White 8-shelf rack

TALL HOLDING CABINETS – NON-HUMIDIFIED

Model	Description	Dimensions W x D x H	Opening Dimensions W x H	Voltage	Watts	Plug♣	Approx. Ship Weight
Standard							
PFST-1X	1 Door	22 7/8" x 25" x 57"	18 3/4" x 40 3/8"	120	1767	NEMA 5-15P	200 lbs.
PFST-2X	2 Doors	22 7/8" x 27 1/4" x 57"	18 3/4" x 40 3/8"	120	1767	NEMA 5-15P	207 lbs.
With Base							
PFST-1XB	1 Door	24 3/4" x 25 1/2" x 70"	18 3/4" x 40 3/8"	120	1767	NEMA 5-15P	258 lbs.

♣ Canadian models use NEMA 5-20P.

All Tall Dry Holding Cabinet Models Feature:

Models Shipped with: **PFST-1X, -2X:** Stainless Steel body, an eight-shelf rack with 6 removable shelves in standard stainless steel, new latching handle, 5" locking casters, cord and plug.

PFST-1XB: Solid back panel, stainless steel inside, (with painted Glossy Gray on the outside), an eight-shelf rack with 6 removable shelves in standard Smooth White, front and side sign holders painted Glossy Gray with flip-up side for access to controls (signs not included), 11" high *Designer* Black base, latching handle, 4" locking casters, cord and plug.

Available Shelf Space: 18" square x 4 5/8" height.

Cord Location: Facing controls, left-hand side panel, bottom right corner.

P F S T - x X B

- P: Portable
- F: Flav-R-Savor
- S: Tall
- T: No Rotating Rack
- x: 1 = One Door, 2 = Two Door
- X: No Character = No Base, B = With Base

OPTIONS *(available at time of purchase only)*

Designer Color – Non-standard colors are non-returnable – – Clear Anodized Aluminum Standard –

BLACK Black

COLORS AND FINISHES – INSIDE BACK COVER

Flav-R-Savor® Portable Holding Cabinets

Hatco's energy efficient Flav-R-Savor® Portable Holding Cabinets will keep prepared foods at optimum serving temperatures for hours. The thermostatically-controlled heat and humidity allows food to be prepared in advance of peak serving periods.

- Allows you to hold product longer while saving you money through increased energy efficiencies
- Electronic control with digital read out, temperature range of 80°- 200°F and humidity controller
- The lower temperature range of 80°-100°F can be used for proofing all types of breads
- All stainless steel interior
- No heating element in direct contact with water makes the unit easier to clean
- Accommodates Gastronorm pans
- Electrical components, controls and digital temperature readout are located at the top for easy access
- Stacking kit available
- Doors are field convertible from left to right

FSHC-7W1-EE shown in *Designer* Black, with optional bumper kit, and right-hand hinged door

PORTABLE HOLDING CABINETS

Model	Description	Dimensions W x D x H *Height includes standard casters*	Voltage	Hz	Watts	Amps	Plug	Approx. Ship Weight
FSHC-5W1-EE	Single Door	26⅛" x 31¼" x 36"	120	60	1118	9.3	NEMA 5-15P	250 lbs.
FSHC-7W1-EE	Single Door	26⅛" x 31¼" x 39"	120	60	1118	9.3	NEMA 5-15P	222 lbs.
FSHC-7W2-EE	2-Door Pass-Through	26⅛" x 34⅝" x 39"	120	60	1118	9.3	NEMA 5-15P	232 lbs.

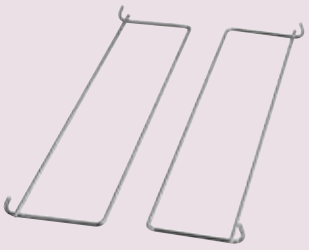
All Portable Holding Cabinet Models Feature:
Interior Cabinet Capacity: 20⅞"W x 26⅞"D.
Top Surface Dimensions: 25¾"W x 28½"D.
Models Shipped with: 6' cord and plug, 4" diameter casters (with 5⅛" clearance), stainless steel heavy-duty door with left-hand door hinge, and adjustable rack slides (seven for the -7WX-EE units, and five for the -5W1-EE unit).
Pan Capacity: -5W1-EE: 10 full sized sheet pans or 2/1 Gastronorm pans on 1⅝" spacing, 5 full sized sheet pans or 2/1 Gastronorm pans on 3¼" spacing, 10 full sized hotel pans or 1/1 Gastronorm pans on 1⅝" spacing.
-7Wx-EE: 14 full sized sheet pans¤ or 2/1 Gastronorm pans on 1⅜" spacing, 7 full sized sheet pans or 2/1 Gastronorm pans on 2¾" spacing, 14 hotel sized pans or 1/1 Gastronorm pans on 1⅜" spacing.
Water Tank Capacity for Humidity System: 1 gallon.
Cord Location: Recessed, back of unit, upper right side.
¤ With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 247

FSHC-7W1-EE & FSHC-7W2-EE (120V models only) NOTE: Units equipped with a heavy-duty glass door(s) are not ENERGY STAR qualified

OPTIONS *(available at time of purchase only)*

Colors (Side Panels) – Non-standard colors are non-returnable – Black standard –	
SS	Stainless Steel
Colors (Top) – Non-standard colors are non-returnable – Black standard –	
SS	Stainless Steel
EE-GLASS	Glass Door (in lieu of stainless steel door) (is not Energy Star qualified)
EE-LPCAST	Low profile casters (FSHC-5W1-EE model only) (deduct 2¼" from height)
EE-PLATFORM	Platform for mounting directly on a counter (deduct 4⅛" from height) (in lieu of casters)
EE-STACK-BLK	*Designer* Black powdercoated stacking hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit)
EE-STACK-SS	Stainless steel stacking hardware mounted to bottom of cabinet for two FSHC-7W1 or two FSHC-5W1 units in lieu of casters (cannot have legs on lower unit)
EE-BUMPER	Bumper Hardware (only for use with standard casters) (add ⅛" to height)
EE-4LEGS	4" legs (in lieu of casters, deduct ½" from height)
EE-6LEGS	6" legs (in lieu of casters, add 1¾" to height)



EE-1-SLIDE Accessory

ACCESSORIES *(available for purchase at any time)*

EE-1-SLIDE	Extra Pan Slides

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

FS HC - x W x- EE
Flav-R-Savor
Holding Cabinet
Full-Size Sheet Pan Capacity at Standard Spacing
Wide Cabinet Capacity
Number of Doors
Energy Efficient

Flav-R-Savor® Low Profile, Humidified, Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Reduced height – less than 30" high, and wider footprint for increased capacity
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 6' recessed cord and plug are standard
- Stacking kit available

FSHC-6W1 with accessory food pans

LOW PROFILE HOLDING CABINETS – HUMIDIFIED

Model	Description	Dimensions (W x D x H) *Height includes standard casters*	Cabinet Opening (W x H)	Top Surface Dimensions (W x D)	Plug	Approx. Ship Weight
FSHC-6W1	1 Door	25½" x 29⅝" x 32⅛"	21½" x 19"	25⅜" x 25⅞"	NEMA 5-15P	167 lbs.
FSHC-6W2◗	2 Doors	25½" x 32" x 32⅛"	21½" x 19"	25⅜" x 25⅞"	NEMA 5-15P	180 lbs.

◗ FSHC-6W2 is a two-door pass-through single cabinet, not two units stacked.

All Low Profile Holding Cabinet Models Feature:
Voltage: 120, 60 Hz, 1697 watts, 14.1 amps. NEMA 5-15P (NEMA 5-20P Canada).
Models Shipped with: 6' cord and plug, 4" diameter casters (with 5⅛" clearance), six sets of adjustable angle slides.
Pan Capacity: Six 18"W x 26"D sheet pans or six 2/1 Gastronorm pans on 3" centers, eleven 18"W x 26"D sheet pans¤, eleven 2/1 Gastronorm pans on 1½"centers¤, or twelve 20"W x 12"D x 2½"H hotel pans¤.
Water Tank Capacity for Humidity System: ¾ gallon.
Cord Location: Recessed, back of unit, upper right side.
¤With purchase of extra pan slides.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

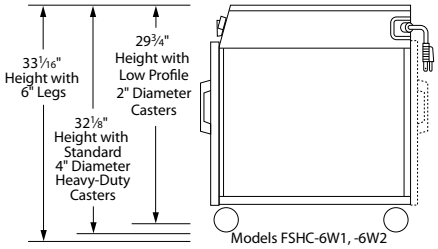
Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
SS	Stainless Steel
Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
SS	Stainless Steel
6W-SS-DR	Stainless Steel Door in lieu of Glass Door
HD-SS-DR	Heavy-Duty Stainless Steel Door with Positive Latch Handle
6W1-LPCAST	2" Low Profile Locking Casters in lieu of standard Casters (2" diameter with 3" clearance - Overall height is 29¾")
6W1-STACK	Stacking Hardware mounted to top of Cabinet for two FSHC-6W1 Units in lieu of Casters (Silver Gray)
CORDWIND	Bracket for holding Cord during transport

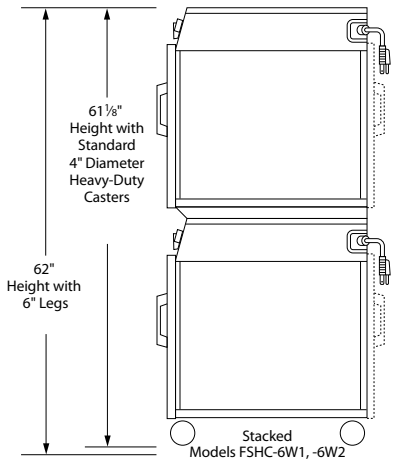
ACCESSORIES *(available for purchase at any time)*

6W1-SLIDE	Extra Pan Slides

FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER

6W1-SLIDE
Accessory





Flav-R-Savor® Humidified Portable Holding Cabinets

Prepare food in advance of peak serving periods and safely hold it at optimum serving temperatures with the Flav-R-Savor® Portable Holding Cabinet. Thermostatically-controlled heat and humidity allows you to hold product for hours.

- Thermostatically-controlled heat and humidity holds hot food at optimum serving temperatures longer
- Allows preparation of food in advance of peak serving periods
- Accommodates Gastronorm pans
- Electrical components, controls, water reservoir and digital temperature readout are located at the top for easy access
- Insulated side walls, field reversible glass doors, large swivel casters with wheel locks and 6' recessed cord and plug are standard
- Stacking kit available

FSHC-7-1 with standard 4" casters and accessory food pans

PORTABLE HOLDING CABINETS – HUMIDIFIED

Model	Description	Dimensions (W x D x H) *Height includes standard casters*	Cabinet Opening (W x H)	Top Surface Dimensions (W x D)	Plug	Approx. Ship Weight
FSHC-7-1	1 Door	22¾" x 29⅝" x 35⅛"	18½" x 22"	22⅝"W x 25⅞"	NEMA 5-15P	175 lbs.
FSHC-7-2◗	2 Doors	22¾" x 32" x 35⅛"	18½" x 22"	22⅝"W x 25⅞"	NEMA 5-15P	180 lbs.

◗ FSHC-7-2 is a two-door pass-through single cabinet, not two units stacked.

All Portable Holding Cabinet Models Feature:
Voltage: 120, 60 Hz, 1697 watts, 14.1 amps, NEMA 5-15P Canada (NEMA 5-20P Canada).
Models Shipped with: 6' cord and plug, 4" diameter casters (with 5⅛" clearance), seven sets of adjustable angle slides for 18" x 26" pans or 12" x 20" pans.
Pan Capacity: Seven 18" x 26" sheet pans on 3" centers, seven 20" x 12" x 2½" hotel pans or seven 1/1 Gastronorm pans.
Water Tank Capacity for Humidity System: ¾ gallon.
Cord Location: Recessed, back of unit, upper right side.

WATER QUALITY REQUIREMENTS – PAGE 247

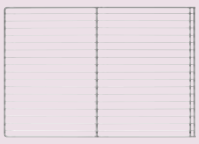
OPTIONS *(available at time of purchase only)*

Colors (Side Panels) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
SS	Stainless Steel
Colors (Top) – Non-standard colors are non-returnable – Silver Gray Standard –	
BLACK	*Designer* Black
SS	Stainless Steel
SS-DR	Stainless Steel Door in lieu of Glass Door
HD-SS-DR	Heavy-Duty Stainless Steel Door with Positive Latch Handle
LWALARM	Audible Low-Water Alarm
LPCAST	2" Low Profile Casters in lieu of Standard Casters (2" diameter with 3" clearance - Overall Height 32¾")
4LEGS	4" Adjustable Legs in lieu of standard Casters
6SS	6" Stainless Steel Legs in lieu of standard Casters
7-1-STACK	Stacking Hardware mounted to top of cabinet for two FSHC-7-1 units in lieu of Casters (Silver Gray)
CORDWIND	Bracket for holding cord during transport

ACCESSORIES *(available for purchase at any time)*

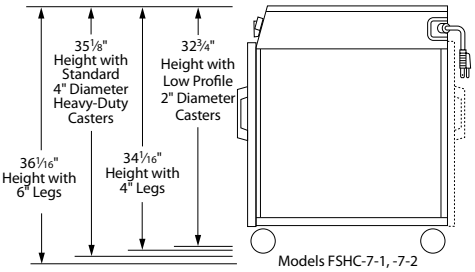
SLIDEWIRE	Wire Shelf

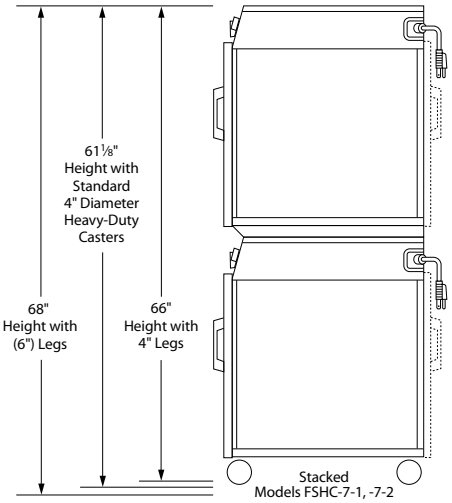
FOOD PANS AND TRIVETS – PAGE 245
COLORS AND FINISHES – INSIDE BACK COVER



SLIDEWIRE Accessory

FSHC-7-x
Flav-R-Savor Humidified Holding Cabinet
Number of Doors
Quantity of Shelves





Flav-R-Savor® Tall Humidified Holding Cabinets

The expanded capacity of Hatco's Tall Humidified Cabinets offers flexibility – giving customers more variety of menu items, and holding larger quantities of proven favorites ahead of peak serving periods. The universal slides of the FSHC-17W models will hold 17 sheet pans or 34 steam table pans. FSHC-12W models will hold 12 sheet pans and 24 steam table pans.

- Electronic controls with digital readout temperature range of 80°-200°F with precise heat and humidity settings assure uniform heating throughout the cabinet
- Using the lower temperature range of 80°-100°F allows perfect temperature for proofing all types of bread
- Lexan or stainless steel doors, full height, half height and pass-through available
- All Stainless Steel interior and exterior
- Fully insulated doors, sidewalls, base and top assist in heat retention and quick recovery
- Field reversible, right- or left-hand hinged doors with magnetic latch and heavy-duty plated hinges
- Fully welded tubular frame assures integrity of unit in any working environment

FSHC-12W1
with optional
Stainless Steel door

FSHC-17W1

TALL HUMIDIFIED HOLDING CABINETS

Model♣	Description	Dimensions W x D x H↕	Voltage Single Phase	Watts	Amps	Plugs	Approx. Ship Weight
FSHC-12W1	Single Lexan® Door	26" x 34¾ x 57⅜"	120 208-240	1650 1608-2133	13.8 7.7-8.9	NEMA 5-15P NEMA 6-15P	303 lbs.
FSHC-12W2	2 Lexan® Doors – Pass-Through	26" x 35⅜" x 57⅜"	120 208-240	1650 1608-2133	13.8 7.7-8.9	NEMA 5-15P NEMA 6-15P	316 lbs.
FSHC-17W1	Single Lexan® Door	26" x 34¾" x 73⅝"	120 208-240	1650 1608-2133	13.8 7.7-8.9	NEMA 5-15P NEMA 6-15P	352 lbs.
FSHC-17W1D	Single Opening w/ 2 Dutch Doors	26" x 34¾" x 73⅝"	120 208-240	1650 1608-2133	13.8 7.7-8.9	NEMA 5-15P NEMA 6-15P	360 lbs.
FSHC-17W2	2 Lexan® Doors – Pass-Through	26" x 35⅜" x 73⅝"	120 208-240	1650 1608-2133	13.8 7.7-8.9	NEMA 5-15P NEMA 6-15P	365 lbs.
FSHC-17W2D	4 Dutch Doors – Pass-Through	26" x 35⅜" x 73⅝"	120 208-240	1650 1608-2133	13.8 7.7-8.9	NEMA 5-15P NEMA 6-15P	389 lbs.

↕ Height includes standard casters.
♣ 120V Canadian Models use NEMA 5-20P.

All Tall Humidified Holding Cabinet Models Feature:
Cabinet Opening Dimensions: FSHC-12W: 22"W x 43½"H.
FSHC-17W: 22"W x 59¾"H.
Models Shipped with: 10' cord and plug, 5" casters, universal slides for 18" x 26" pans or 12" x 20" pans.
Pan Capacity – FSHC-12W: 12-sheet pan capacity on 3" centers, adjustable on 1½" centers, with 12 universal pan slides designed to accommodate up to 12 sheet pans or up to 24 steam table pans.
Pan Capacity – FSHC-17W: 17-sheet pan capacity on 3" centers, adjustable on 1½" centers, with 17 universal pan slides designed to accommodate up to 17 sheet pans or up to 34 steam table pans.
Water Reservoir Capacity for Humidity System: 2 gallons.
Cord Location: Recessed, facing controls, right-hand side panel, lower right corner.

OPTIONS AND ACCESSORIES – PAGE 200
WATER QUALITY REQUIREMENTS – PAGE 247

F S H C - x x W- x D
Flav-R-Savor
Humidified Holding Cabinet
Tray Capacity
Wide
Number of Doors
Dutch Door Style

FSHC-17W1

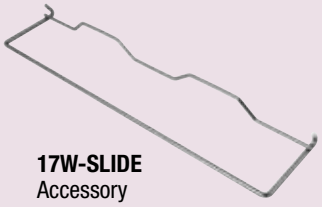
OPTIONS *(available at time of purchase only)*

DELUXE	Deluxe Package (includes Flush Mount Handles and Full Perimeter Bumper)
TRANS	Transport Package (includes Stand-Off Handles, Full Perimeter Bumper, Heavy-duty 5" x 2" Casters (2 swivel with wheel locks and 2 rigid), and Flush Mount Transport Latch
CORDWIND	Bracket for holding cord during transport (only available with Transport Package option for FSHC-12W and FSHC-17 models)
12W-SS-DOOR	Stainless Steel Door in lieu of Lexan® Door
17W-SS-DOOR	Stainless Steel Door in lieu of Lexan® Door
17WD-SS-DOOR	Stainless Steel Dutch Doors in lieu of Lexan® Dutch Doors (FSHC-17W models only)

ACCESSORIES *(available for purchase at any time)*

17W-SLIDE	Extra Pan Slides (FSHC-12W and FSHC-17W)

FOOD PANS AND TRIVETS – PAGE 245



17W-SLIDE
Accessory

Flav-R-Savor® Heated Air Curtain Cabinets

The patented Flav-R-Savor® Heated Air Curtain Cabinet effectively and safely holds hot food hot without the use of doors, allowing immediate access to product. Warm air at the front of the cabinet is forced downward, through the ducts above the opening, forming a "curtain" of heated air. A portion of the heated air is drawn toward the rear of the cabinet, warming each pan.

FS2HAC-15 with 1/3 size food pans (pans not included)

- Perfect for holding wrapped or sealed product like tortillas, burritos and ribs, as well as product on sheet pans like biscuits, hamburger patties and baked potatoes or fried foods in pans
- Available in 2-pan and 3-pan models, single opening or pass-through, with or without humidity
- The FS2HAC-15 holds 6, 1/3 size pans (pans not included)
- The 2-pan pass-through accommodates two full-size sheet pans or four half-size sheet pans, and the 4-pan unit accommodates four full-size sheet pans or eight half-size sheet pans
- FS2HAC-15 comes standard with a pan rack, removeable crumb tray, USB port and a touch screen control with temperature and timer display, and a 6' cord and plug

FSHACH-2 with accessory food pans

FS2HAC-2PT with accessory food pans

HEATED AIR CURTAIN CABINETS

Model	Description	Dimensions (W x D x H)	Cabinet Opening Dimensions (W x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
FSHAC-2 ↕	2-Tier Warmer	20⅛" x 22⅞" x 18⅛"	18¼" x 9⅛"	120	1850	15.4	NEMA 5-20P	102 lbs.
FSHAC-2 ↕	2-Tier Warmer	20⅛" x 22⅞" x 18⅛"	18¼" x 9⅛"	120/208	1877	9.0	NEMA L14-20P	102 lbs.
FSHAC-3 ↕	3-Tier Warmer	20⅛" x 22⅞" x 30½"	18¼" x 18⅛"	120/208	1877	9.0	NEMA L14-20P	105 lbs.
FS2HAC-15	Open Cavity Warmer	15½" x 21¼" x 21¾"	14¾" x 13"	120	1105	9.2	NEMA 5-15P♣	83 lbs.
FS2HAC-2PT ↕	2-Tier Pass-Through	24⅛" x 39⅛" x 18½"	18 1⁄16" x 8⅛"	120/208 or 120/240	2589	10.8	NEMA L14-20P	175 lbs.
FS2HAC-4PT ↕	4-Tier Pass-Through	24⅛" x 39⅛" x 26½"	18¼" x 16⅛"	120/208 or 120/240	3389	14.2	NEMA L14-20P	211 lbs.

↕ Height includes 4" legs.
♣ Canadian models use NEMA 6-15P.

All Heated Air Curtain Cabinet Models Feature:
Cord Location: FSHAC-2, -3: Top of unit towards the back, middle.
FS2HAC-15: Top of unit towards the back, right side.
FS2HAC-2PT, -4PT: Top of unit towards the back, left side.

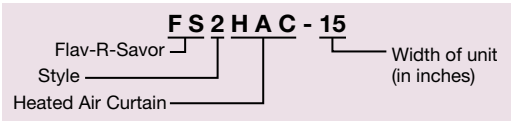
HEATED AIR CURTAIN CABINETS – HUMDIDFIED

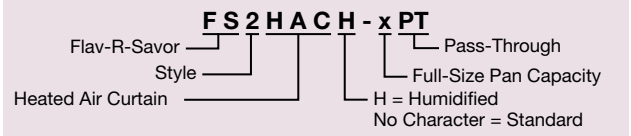
Model	Description	Dimensions (W x D x H)	Cabinet Opening Dimensions (W x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
FSHACH-2	2-Tier Warmer	20⅞" x 24⅜" x 18⅛"	18¼" x 9⅛"	120/208	2950	14.2	NEMA L14-20P	100 lbs.
FSHACH-3 ↕	3-Tier Warmer	20⅞" x 24⅜" x 30½"	18¼" x 18⅛"	120/208	2950	14.2	NEMA L14-20P	100 lbs.
FSHACH-2PT ↕	2-Tier Pass-Through	24⅛" x 35⅝" x 22"	18¼" x 9¼"	120/208	4952	23.8	NEMA L14-30P	150 lbs.
FSHACH-2PT ↕	2-Tier Pass-Through	24⅛" x 35⅝" x 22"	18¼" x 9¼"	208	4952	23.8	NEMA L6-30P	150 lbs.

↕ Height includes 4" legs.

All Humidified Heated Air Curtain Cabinet Models Feature:
Models Shipped with: Auto-fill water reservoir and water filter. 4" legs also come standard (excluding FSHACH-2).
Water Tank Capacity for Humidity System: FSHACH-2, -3: 2¼ gallons.
FSHACH-2PT: 3 gallons.
Cord Location: FSHACH-2, -3: Top of unit towards the back, middle.
FSHACH-2PT: Top of unit towards the back, left side.

FOOD PANS AND TRIVETS – PAGE 245





Toasters

Cafeterias • Buffets • Supermarkets & Delis
Restaurants & Cafés • Clubs & Bars • Catering

ITQ-1750-2C *pg. 203*

TPT-120 *pg. 204*

TQ3-20H in standard *Designer* Black *pg. 205*

TQ3-400 in standard *Designer* Black *pg. 205*

TQ-400 *pg. 206*

TQ-1800 *pg. 206*

TK-100 *pg. 208*

Intelligent Toast-Qwik®

Hatco's Intelligent Toast-Qwik® allows the operator to toast multiple products at the touch of the button, changing easily from bagels to croissants to Texas toast to hash browns, as well as melting cheese and finishing smaller food products. The unit can easily take the place of the current toasting platform and add versatility and future menu expansion, along with energy efficiency and cost savings.

- The conveyor toaster can operate in three different modes:
  - ~ Continuous Through Put
  - ~ In and Reverses Out Mode
  - ~ In, Pause, then Continues Through
- USB port located on the front allows for easy transfer of information, such as program changes and product usage information
- The ability to program up to twenty product settings
- Hatco's patented ColorGuard Sensing System monitors and adjusts conveyor speed and temperature during high usage periods to ensure toast color uniformity
- Using Hatco's Spot-On® Technology, the toaster senses when product is placed on the conveyor and activates the unit
- Easy to clean, with removable crumb tray and collector ramp. There is minimal operator maintenance required, with self-cleaning elements and no maintenance motor and conveyor drives

ITQ-875-1C

ITQ-1000-1C

ITQ-1750-2C

HORIZONTAL CONVEYOR TOASTERS

Model	Voltage	Dimensions W x D x H	Watts	Amps	Capacity/ Minute❑	Plug	Approx. Ship Weight
ITQ-875-1C	208	14⅝" x 28¾" x 16⅝"	2700	13.0	15	NEMA 6-20P	86 lbs.
ITQ-875-1C	240	14⅝" x 28¾" x 16⅝"	2700	11.3	15	NEMA 6-20P	86 lbs.
ITQ-1000-1C↜	208-240	17⅝" x 28⅝" x 18"	3230-4300	15.5-17.9	17	NEMA 6-30P	89 lbs.
ITQ-1750-2C	208	20¼" x 28¾" x 18½"	4960	23.8	30	NEMA 6-30P	106 lbs.
ITQ-1750-2C	240	20¼" x 28¾" x 18½"	4960	20.7	30	NEMA 6-30P	106 lbs.

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.
↜ Unit is designed to operate on supply voltages between 208V and 240V.

All Horizontal Conveyor Toaster Models Feature:
Opening Dimensions: ITQ-875-1C: 5⅝"W x 2⅛"H.
ITQ-1000-1C: 9⅜"W x 2"H.
ITQ-1750-2C: Two openings at 5⅞"W x 2¼"H.
Cord Location: 6' cord – left center on back of unit.

OPTIONS *(available at time of purchase only)*

ITQ-L6-20	NEMA L6-20P Locking Cap in lieu of NEMA 6-20P
ITQ-L6-30	NEMA L6-30P Locking Cap in lieu of NEMA 6-30P

ACCESSORIES *(available for purchase at any time)*

Paddle, with high temp, non-stick coating –

ITQ1C-PAD	9" wide Food Paddle for ITQ-1000-1C model only
ITQ2C-PAD	5.7" wide Food Paddle for ITQ-875-1C and ITQ-1750-2C models only
ITQ2CFEED175	Feed Ramp for ITQ-1750-2C only (sold as single ramp only)

ITQ2C-PAD
Accessory

ITQ - x x x x - x C
Intelligent Toast-Qwik
Model Number
1C = Single Conveyor
2C = Dual Conveyor

Pop-Up Toasters

Perfect for self-serve areas and light volume applications, the Hatco Pop-Up Toasters provide even golden toasting of a variety of bread products. The durable stainless steel housing contains four extra wide self-centering slots with individual toasting controls and removable crumb tray.

- Evenly toasts a variety of bread products including bagels, Texas toast, waffles and English muffins
- All models have four self-centering 1¼" wide slots
- A selector switch for single- or double-sided toasting (excluding TPT-120)
- Durable stainless steel construction
- Individual toasting controls
- Removable crumb trays for easy cleaning
- 6' cord with plug

TPT-120

TPT-208 Selector switch for single- or double-sided toasting (excluding TPT-120)

POP-UP TOASTERS

Model	Dimensions W x D x H	Voltage	kW	Plug	Approx. Ship Weight
TPT-120♣	13⅝" x 12⅜" x 8⅛"	120	1.8	NEMA 5-15P	14 lbs.
TPT-208♣♣	13⅝" x 12⅜" x 8⅛"	208	2.6	NEMA 6-15P	16 lbs.
TPT-240	13⅝" x 12⅜" x 8⅛"	240	2.6	NEMA 6-15P	16 lbs.

♣ Canadian model is 1.4 kW.
♣♣ Canadian model uses NEMA 6-20P.

All Pop-Up Toaster Models Feature:
Slot Opening: 1¼"W x 5½"D.
Cord Location: 6' cord – back of unit, lower center.
Pop-Up Toasters can be shipped Fed-Ex Ground or United Parcel Service.

TPT TOASTER AMP RATINGS

Model	120V/1 Ø Amps	208V/1 Ø Amps	240V/1 Ø Amps
TPT-120	15.0	–	–
TPT-120♣	12.0	–	–
TPT-208	–	12.5	–
TPT-240	–	–	10.9

♣ Canada only

OPTIONS *(available at time of purchase only)*

Designer Color – Non-standard colors are non-returnable – Stainless Steel Standard –

BBLACK	Bold Black (TPT-120 only)
RRED	Radiant Red (TPT-120 only)

COLORS AND FINISHES – INSIDE BACK COVER

TPT - x x x
Toaster Pop-Up Type — Voltage

Toast-Qwik® Conveyor Toasters

Hatco's next generation of Toast-Qwik® Toasters have been designed to provide a great look, easy to use touchscreen controller (excluding TQ3-10, -20 and -20H) and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

- Patented ColorGuard Sensing System which continually monitors and adjusts the chamber to ensure consistent toast results - even in your busiest periods
- The TQ3-10 features an Air Intake Filter screen on the front of the unit, while the rest of the line feature a removeable bottom screen. Both versions are removable for easy cleaning
- Power Save mode activates manually by pressing the Power Save Button (green leaf symbol), which reduces power by 50%
- Crumb tray is removable for easy cleaning
- Up to 12 programmable settings for precise and instant product changes (excludes TQ3-10, -20 and -20H)
- USB port for software updates (excludes TQ3-10, -20 and -20H)
- 2" high opening standard - 3" high opening available on the TQ3-20H, -500H, -900H and -2000H models for thicker bread products

TQ3-2000 in optional Stainless Steel

TQ3-500 in optional *Designer* Warm Red

NEW

TQ3-20H in standard *Designer* Black

TQ3-10 available in *Designer* Black only

HORIZONTAL CONVEYOR TOASTERS

Model	Opening Dimensions (W x H)	Dimensions (W x D x H) *Height includes legs*	Voltage 50/60Hz	Watts	Amps	Plug	Approx. Ship Weight
TQ3-10♣	10⅜" x 2"	14½" x 21³⁄₁₆" x 16³⁄₁₆"	**120**	1780	14.8	NEMA 5-15P	54 lbs.
TQ3-10	10⅜" x 2"	14½" x 21³⁄₁₆" x 16³⁄₁₆"	**208 or 240**	1780	8.6 or 7.4	NEMA 6-15P	54 lbs.
NEW **TQ3-20**	10⅜" x 2"	14⅜" x 20¹¹⁄₁₆" x 17⁹⁄₆₄"	208	2470	11.9	NEMA 6-15P	54 lbs.
TQ3-20	10⅜" x 2"	14⅜" x 20¹¹⁄₁₆" x 17⁹⁄₆₄"	240	2470	10.3	NEMA 6-15P	54 lbs.
NEW **TQ3-20H**	10⅜" x 2"	14⅜" x 20¹¹⁄₁₆" x 17⁹⁄₆₄"	208	2620	12.6	NEMA 6-20P	54 lbs.
TQ3-20H	10⅜" x 2"	14⅜" x 20¹¹⁄₁₆" x 17⁹⁄₆₄"	240	2620	10.9	NEMA 6-15P	54 lbs.

HORIZONTAL CONVEYOR TOASTERS

Model	Opening Dimensions (W x H)	Dimensions (W x D x H) *Height includes legs*	Voltage 50/60Hz	Watts	Amps	Plug	Approx. Ship Weight
TQ3-400♣▱	10⅜" x 2"	14¾" x 20⅝" x 17⅛"	120	1780	14.8	NEMA 5-15P	48 lbs.
TQ3-500	10⅜" x 2"	14¾" x 20⅝" x 17⅛"	208 or 240	2220	10.7 or 9.3	NEMA 6-15P	54 lbs.
TQ3-500H	10⅜" x 3"	14¾" x 20⅝" x 17⅛"	208 or 240	2220	10.7 or 9.3	NEMA 6-15P	54 lbs.
TQ3-900	10⅜" x 2"	14¾" x 20⅝" x 17⅛"	208 or 240	3020	14.5 or 12.6	NEMA 6-20P	50 lbs.
TQ3-900H	10⅜" x 3"	14¾" x 20⅝" x 17⅛"	208 or 240	3020	14.5 or 12.6	NEMA 6-20P	55 lbs.
Toasts Three Slices Wide							
TQ3-2000	14⅛" x 2"	18¾" x 23⅝" x 17⅛"	208 or 240	4020	19.3 or 16.8	NEMA 6-30P	67 lbs.
TQ3-2000H	14⅛" x 3"	18½" x 22¾" x 17⅛"	208 or 240	4020	19.3 or 16.8	NEMA 6-30P	67 lbs.

♣ Canadian model uses NEMA 5-20P.
▱ TQ3-400 ships with a loose aluminum toast tray.

All Horizontal Conveyor Toaster Models Feature:
Cord Location: 6' cord – back of unit, lower right corner.

T Q 3 - x x x x H
Toast-Qwik
3rd Generation Design
No Character = 2" Opening Height
H = 3" Opening Height
Model Number

OPTIONS *(available at time of purchase only)*

Designer Colors – Non-standard colors are non-returnable – Designer Black Standard –

SS	Stainless Steel (excluding TQ3-10)
WRED	*Designer* Warm Red (excluding TQ3-10)
TQ3-30CORD	NEMA 6-30P cord (in lieu of standard cord on TQ3-500 and -900 series only)
SSINSERT	Stainless Steel toast tray insert (on TQ3-500 and -900 series only)
TQ3-RAMP	Extended feed ramp in lieu of existing ramp - adds 3" (excludes TQ3-10 and -400 models)
TQ3-RAMP-XL	XL extended feed ramp in lieu of existing ramp - adds 9" (on TQ3-500 and -900 models only)

COLORS AND FINISHES – INSIDE BACK COVER

Toast-Qwik® Conveyor Toasters

Flexibility and performance are yours with the Hatco Toast-Qwik® conveyor toasters. These toasters produce perfect golden toasting, from 300 to 1800 slices per hour. The power save mode conserves energy during non-peak serving times.

- Instant and precise adjustment of toast color with electronic infinite controls that regulate top and bottom heat
- Patented ColorGuard sensing system assures toast uniformity (excludes TQ-10)
- Opening height for H and HBA models is 3", for all other models the opening height is 2"
- Insulation and an interior fan provide cool surface temperatures
- Efficient design of front or rear discharge allows unit to be placed where it is most convenient – for sending product to the operator side or to the customer/server side
- TQ-1800 Series are 3-slice wide
- BA models toast one side only and are for bagels and buns, cut side up

TQ-10

TQ-800HBA

HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions (W x D x H) *Height includes legs*	Opening Dimensions (W x H)	Voltage/60Hz	kW	Plug	Capacity/ Minute❑	Approx. Ship Weight
TQ-10♣	14½" x 17¾" x 13¾"	10⅜" x 2"	120	1.8	NEMA 5-15P	5 slices	42 lbs.
TQ-10	14½" x 17¾" x 13¾"	10⅜" x 2"	208, 240	1.8	NEMA 6-15P	5 slices	42 lbs.

HORIZONTAL CONVEYOR TOASTERS

Model	Dimensions W x D x H↕	Opening Dimensions (W x H)	Voltage/60Hz	kW	Plug	Capacity/ Minute❑	Approx. Ship Weight
TQ-400♣	14½" x 17¾" x 14⅞"	10¼" x 2"	120	1.8	NEMA 5-15P	6 slices	46 lbs.
TQ-400	14½" x 17¾" x 14⅞"	10¼" x 2"	208, 240	2.2	NEMA 6-15P	6 slices	46 lbs.
TQ-400BA♣◢	14½" x 17¾" x 14⅞"	10¼" x 2"	120	1.8	NEMA 5-15P	6 slices	46 lbs.
TQ-400BA◢	14½" x 17¾" x 14⅞"	10¼" x 2"	208, 240	1.9	NEMA 6-15P	6 slices	46 lbs.
TQ-400H	14½" x 17¾" x 15⅞"	10¼" x 3"	208, 240	2.2	NEMA 6-15P	6 slices	46 lbs.
TQ-800	14½" x 22¾" x 16⅝"	10⅜" x 2"	208	3.3	NEMA 6-20P	14 slices	62 lbs.
TQ-800♣♣	14½" x 22¾" x 16⅝"	10⅜" x 2"	240	3.3	NEMA 6-15P	14 slices	62 lbs.
TQ-800BA◢	14½" x 22¾" x 16⅝"	10⅜" x 2"	208	3.3	NEMA 6-20P	14 slices	62 lbs.
TQ-800BA◢♣♣	14½" x 22¾" x 16⅝"	10⅜" x 2"	240	3.3	NEMA 6-15P	14 slices	62 lbs.
TQ-800H	14½" x 22¾" x 16⅝"	10⅜" x 3"	208	3.3	NEMA 6-20P	14 slices	62 lbs.
TQ-800H♣♣	14½" x 22¾" x 16⅝"	10⅜" x 3"	240	3.3	NEMA 6-15P	14 slices	62 lbs.
TQ-800HBA◢	14½" x 22¾" x 16⅝"	10⅜" x 3"	208	3.3	NEMA 6-20P	13 slices	62 lbs.
TQ-800HBA◢♣♣	14½" x 22¾" x 16⅝"	10⅜" x 3"	240	3.3	NEMA 6-15P	13 slices	62 lbs.
Toasts Three Slices Wide							
TQ-1800	18½" x 22¾" x 16⅝"	14⅜" x 2"	208, 240	4.4	NEMA 6-30P	30 slices	73 lbs.
TQ-1800BA◢	18½" x 22¾" x 16⅝"	14⅜" x 2"	208, 240	4.6	NEMA 6-30P	30 slices	73 lbs.
TQ-1800H	18½" x 22¾" x 16⅝"	14⅜" x 3"	208, 240	4.7	NEMA 6-30P	30 slices	73 lbs.
TQ-1800HBA◢	18½" x 22¾" x 16⅝"	14⅜" x 3"	208, 240	4.6	NEMA 6-30P	30 slices	73 lbs.

❑ Toasting capacity may vary by product. Toasting of coated products not recommended.
↕ Height includes legs. TQ-400 and TQ-400BA, add 2½" to depth if using tray extension in rear. TQ-800, TQ-800BA, TQ-800H, TQ-800HBA, TQ-1800, TQ-1800BA, TQ-1800H and TQ-1800HBA, add 6½" to depth if using tray extension in rear.
♣ Canadian model uses NEMA 5-20P.
◢ BA models toast one side only and are for bagels and buns, cut side up.
♣♣ Canadian model uses NEMA 6-20P.

All Conveyor Toaster Models Feature:
Cord Location: 6' cord – back of unit, lower right corner.
Toast-Qwik Toasters can be shipped Fed-Ex Ground or United Parcel Service.

OPTIONS AND ACCESSORIES – PAGE 207

T Q - x x x x H BA
Toast-Qwik
Model Number
No Character = 2" Opening Height
H = 3" Opening Height
BA = Toasts one side only (Buns/Bagels)
No Character = Toasts both sides

TQ-800H Toast Qwik®
Horizontal Conveyor Toaster

OPTIONS *(available at time of purchase only, excludes TQ-10)*

TQ-PWR-A	Automatic Power Save Mode (switches to Power Save Mode after 30 minutes of inactivity)

ACCESSORIES *(available for purchase at any time)*

TQRAMP	Additional Extended Feed Guide adds 3" (not available on TQ-10 or TQ-1800 Series)
TQ2-SECURITY	Control Cover and Bracket (not available on TQ-1800 series)

TQ-800 with **TQ2-SECURITY** accessory security control cover

Toasters

TQ TOASTER AMP RATINGS

Model	120V/1 Ø	208V/1 Ø	240V/1 Ø
TQ-10	15.0	8.8	7.6
TQ-400	14.9	10.7	9.3
TQ-400BA	14.8	9.0	7.8
TQ-400H		10.3	9.3
TQ-800		16.0	13.9
TQ-800BA		15.8	13.7
TQ-800H		16.0	13.9
TQ-800HBA		15.8	13.7
TQ-1800		21.4	18.5
TQ-1800H		22.4	19.4
TQ-1800BA		22.0	19.1
TQ-1800HBA		22.0	19.1

Toast King® Conveyor Toasters

Designed for mid-to high-volume and constant flow applications, Hatco's proven reliability and performance makes the Toast King® Toasters the workhorse of your operation. These toasters use conveyor speed, not temperature, to determine toast color.

- Toasts a variety of bread products
- Stainless steel construction for years of trouble-free service
- Power-saving thermostat for energy savings during non-peak times
- Manual advance, speed control and cord with plug included
- Fully insulated for cooler operation
- Multiple metal sheathed toasting elements
- Toast storage area keeps bread warm and dry
- Capacity of 720-1500 slices per hour
- Three basket access for fast loading
- Top venting keeps heat away from the operator

TK-135B

TK-72

VERTICAL CONVEYOR TOASTERS

Model	Description	Dimensions↔ W x D x H	Basket Size W x H	Voltage Single Phase	Hz	Capacity/ Minute❑	Plug	Approx. Ship Weight
TK-72♣	Bread and Buns	18¼" x 17½" x 33¼"	10" x 4⅝"	208 or 240	60	12 slices	NEMA 6-20P	73 lbs.
TK-100	Bread and Buns	22¾" x 17½" x 33¼"	14½" x 4⅝"	208 or 240	60	16 slices	NEMA 6-30P	88 lbs.
TK-135B↙	Buns Only	22¾" x 17½" x 33¼"	14½" x 4⅝"	208 or 240	60	22 slices	NEMA 6-30P	88 lbs.
TK-155B	3-Part Buns	22¾" x 17½" x 33¼"	14½" x 4⅝"	208 or 240	60	25 slices	NEMA 6-30P	88 lbs.

↔ Width included ¾" for manual advance knob. Depth includes tray extension of 3½".
❑ Toasting capacity may vary by product. Toasting of coated products not recommended.
♣ Canadian model uses NEMA 6-30P.
↙ 240V model uses NEMA 6-20P (Canadian model uses NEMA 6-30).

All Vertical Conveyor Toaster Models Feature:
Max. Product Thickness: 1¼".
Cord Location: 4' cord – back of unit, lower left side.

OPTIONS *(available at time of purchase only)*

TK-SECURITY	Control Cover, Bracket, Mounting Hardware and Fuse Cover

ACCESSORIES *(available for purchase at any time)*

4" LEGS	4" Adjustable Legs (4)

TK TOASTER AMP RATINGS

Model	208V/1 Ø Amps	240V/1 Ø Amps	kW
TK-72	19.4	16.8	4.0
TK-100	24.0	21.0	5.0
TK-135B	20.9	18.1	4.3
TK-155B	24.1	20.9	5.0

T K - x x x B
Toast King
Model Number
B = Buns Model (toasts one side)
No Character = 2-Sided Toasting

Induction Equipment

Cafeterias • Buffets
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars

IWELB-FUL -A with accessory food pans *pg. 210*

IRNG-BXC1-14 *pg. 211*

IRNG-HC1-14 *pg. 212*

IRNG-PC1-18 *pg. 213*

IRNG-PB1-18 *pg. 214*

IRNG-PC1-36 *pg. 215*

IWRM-CD1-03 *pg. 219*

IWRM-B1-1313-06 with white glass-ceramic top *pg. 220*

IWRM-UT-06 *pg. 221*

Drop-In Induction Dry Well

Hatco's Drop-In Induction Dry Well features a simple, robust design and offers an energy efficient, plumbing-free solution to any food holding needs. This unit is adjustable with little effort and can hold either a 2½" or 4" deep, full-size pan. The well evenly and consistently heats the pan to keep foods hot and fresh.

- Durable and tough glass-ceramic well bottom can be easily adjusted to accomodate a 2½" or 4" deep pan
- Made for use with normal, full-size, ½-size, ⅓-size & ¼-size, stainless steel pans
- Contains two heat zones with two temperature sensors in each zone
- An easy-to-use, mountable control panel that can be adjusted by temperatures in Fahrenheit, Celsius or by preset temperature levels between 150° and 210°F
- Features a sensor that prohibits the unit to turn on unless a pan is present
- Includes a single stainless steel bezel
- Can be top or bottom mounted into a countertop

IWELB-FUL-A
with standard full-size pan

IWELB-FUL-A
adjusted for a 2½" deep pan

IWELB-FUL-A
adjusted for a 4" deep pan

DROP-IN INDUCTION DRY WELL

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Plug	Approx. Ship Weight
IWELB-FUL-A	24" x 16" x 9⅓"	120	720	NEMA 5-15P	43 lbs.
IWELB-FUL-A	24" x 16" x 9⅓"	208-240	720	NEMA 6-15P	43 lbs

All Drop-In Induction Dry Well Models Feature:
Models Shipped with: A 78" cable from the base to the control and a 71" cord and plug.
Cord Location: Bottom right side.

ACCESSORIES *(available for purchase at any time)*

Pans –

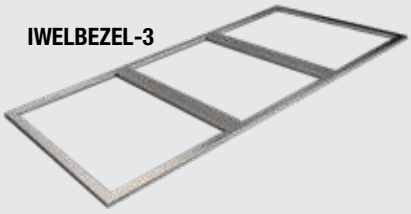
ST PAN 1/3	Third-Size Stainless Steel Pan
ST PAN 1/2	Half-Size Stainless Steel Pan
ST PAN 2	Full-Size Stainless Steel Pan, 2½" depth
ST PAN 4	Full-Size Stainless Steel Pan, 4" depth

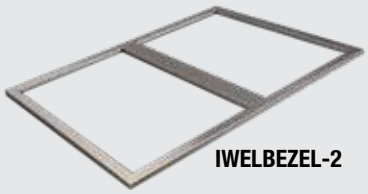
Bezels –

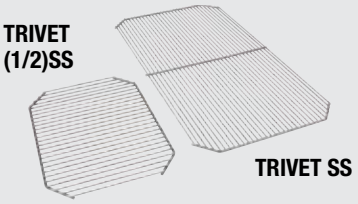
IWELBEZEL-2	For use when ganging two units
IWELBEZEL-3	For use when ganging three units

Trivets –

TRIVET (1/2) SS	Half-Size – 10³⁄₁₆"W x 7⅝"D
TRIVET SS	Full-Size – 10⅛"W x 18"D







I W E L B - F U L - A
Induction Dry Well
Drop-In
A = Adjustable to 2½" or 4" Depth
FUL = Full-Size Pan

Ecolization

Boxer® Countertop Induction Ranges

Hatco's Boxer® Induction Range has all the same power as our Hatco line of induction ranges, but with no frills. This economy model is simple to operate and has the Magnetic Power System (MPS), delivering the highest power in its class!

This unit has all the basics for the rigors of commercial foodservice use, as well as a timer with convenient power and temperature modes.

- Heavy gauge stainless steel housing with side impact protection for the top
- Large control knob is adaptive and adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Display instantly advises the operator of precise power, temperature (˚F or ˚C) and time control (30 seconds to 1 hour)
- Black, glass-ceramic top is durable and easy to clean – fully sealed top and conformal-coated boards add extra protection against grease or moisture
- Suitable for front of the house use with an ultra-quiet cooling fan
- Safety and convenience features, such as automatic shut-off, to prevent overheatings

IRNG-BXC1-14

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

BOXER COUNTERTOP INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-BXC1-14	IRNGBXC114515	12⅞" x 17⅝" x 4"	120	1440	17 lbs.
IRNG-BXC1-18♣	IRNGBXC118515	12⅞" x 17⅝" x 4"	120	1800	18 lbs.

♣ Not available for Canada.

All Boxer Countertop Induction Range Models Feature:
Models Shipped with: A 71" cord and plug.
Cord Location: Rear right bottom base corner.

IRNG-BXC1-xx
- IRNG: Induction Range
- BXC: Boxer Countertop
- 1: Single Coil
- xx: Unit Wattage (14 = 1440 Watts, 18 = 1800 Watts)

ecoization®

Rapide Cuisine® Countertop Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Heavy-Duty Induction Range is designed for intense commercial foodservice applications. This model is simple to operate and has the Magnetic Power System (MPS), delivering the highest power in its class!

The unit features a large control knob, extra side impact protection and a scratch-hiding cooktop surface.

- Large control knob is adaptive and adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use appear less noticeable
- Includes a grease filter and extra side impact protection
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100) and time control (30 seconds to 10 hrs.)
- Fully-sealed top with conformal coated boards adds extra protection against grease or moisture
- Keeps its "cool" even in hot kitchen environments
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Safety and convenience features such as automatic shut-off to prevent overheating
- Low-profile, contemporary design and low noise cooling fan
- USB port for downloading updates

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use

IRNG-HC1-14

COUNTERTOP HEAVY-DUTY INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-HC1-14	IRNGHC114SB515	13" x 17" x 3⅜"	120	1440	17 lbs.
IRNG-HC1-18♣	IRNGHC118SB515	13" x 17" x 3⅜"	120	1800	17 lbs.

♣ Not available for Canada.

All Countertop Heavy-Duty Induction Range Models Feature:
Models Shipped with: A 71" cord and plug.
Cord Location: Rear left bottom base corner.

I R N G - H C 1 - x x

- Induction Range
- Heavy-Duty
- Countertop
- Unit Wattage: 14 = 1440 Watts; 18 = 1800 Watts
- Single Coil

ECOIZATION®

Rapide Cuisine® Countertop Induction Ranges

Hatco's Rapide Cuisine® Professional Induction Range is designed and built for the rigors of commercial foodservice use. Its Magnetic Power System (MPS) delivers the highest power in its class!

It has brains and beauty with a sleek, modern, low-profile design, high resolution color display, timer, plus convenient power and temperature modes. All this and energy efficient too!

- Programmable mode where the operator can create preset programs for consistent cooking cycles
- High resolution TFT (thin film transistor) displays instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)

- Tough enough for back-of-the-house cooking and prep areas but is still easily portable and adaptable for buffets and many other front-of-the-house applications
- Easy to use color-coded selectable functions
- Adaptive control knob adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Elegant, contemporary, low-profile, design with a choice of color combinations to match your décor

- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is durable and easy to clean – fully-sealed top and conformal coated boards adds extra protection against grease or moisture
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures up to 124°F
- USB port for downloading updates

Includes a food temperature probe which facilitates highly accurate cooking

IRNG-PC1-14
shown in the standard finishes

COUNTERTOP INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Top Housing	Bottom Housing	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PC1-14	IRNGPC114SB515	13" x 17" x 3 3/8"	Stainless Steel (Standard)	Bold Black (Standard)	120	1440	17 lbs.
IRNG-PC1-18♣	IRNGPC118SB515	13" x 17" x 3 3/8"	Stainless Steel (Standard)	Bold Black (Standard)	120	1800	17 lbs.
IRNG-PC1-18♣	IRNGPC118BB515	13" x 17" x 3 3/8"	Bold Black	Bold Black	120	1800	17 lbs.

♣ Not available for Canada.

All Countertop Induction Range Models Feature:
Models Shipped with: A 71" cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.

COLORS AND FINISHES – INSIDE BACK COVER

IRNG-PC1-18
shown in the Bold Black top and bottom housing

I R N G - P C 1 - x x

- Induction Range
- Preset Programmable
- Countertop
- Single Coil
- Unit Wattage
  - 14 = 1440 Watts
  - 18 = 1800 Watts

ecolization®

Rapide Cuisine® Drop-In Induction Ranges

Hatco's Rapide Cuisine® Drop-In Professional Induction Range is designed and built for the rigors of commercial foodservice use. Its Magnetic Power System (MPS) delivers the highest power in its class!

This unit can be mounted flush or near flush with the optional trim ring. It has brains and beauty with a high resolution color display, timer, plus convenient power and temperature modes.

- Programmable mode where the operator can create preset programs for consistent cooking cycles and quality product
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)

- Easy to use, color-coded selectable functions
- Adaptive control knob adjusts to user input. From precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is both durable and easy to clean
- Fully-sealed top with conformal coated boards add extra protection against grease or moisture
- Safety and convenience features such as automatic shut-off to safely prevent overheating
- USB port for downloading updates

Includes a food temperature probe which facilitates highly accurate cooking

DROP-IN INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PB1-14	IRNGPB114515	13½" x 14½" x 3½"	120	1440	17 lbs.
IRNG-PB1-18♣	IRNGPB118515	13½" x 14½" x 3½"	120	1800	17 lbs.

♣ Canadian model (Item No. IRNGPB118520).

All Drop-In Induction Range Models Feature:
Control Panel: 12"W x 4½"H.
Models Shipped with: A 51" cable from the base unit to the control panel, a 71" cord and plug, and a food temperature probe.
Cord Location: Rear left bottom base corner.

ACCESSORY (available at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible (stainless steel or any similar material), but a flush mount look is desired) –

TRIM-PB1-18	Trim Ring in Stainless Steel for **IRNG-PB1-14** or **-18** (holds unit nearly flush on a stainless steel or any similar material countertop)

I R N G - P B 1 - x x

- Induction Range
- Preset Programmable
- Drop-In
- Unit Wattage: 14 = 1440 Watts; 18 = 1800 Watts
- Single Coil

ECOIZATION®

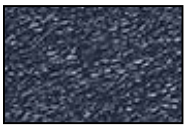
Rapide Cuisine® Countertop High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Ranges offer industry leading features and true back-of-house power in a commercial kitchen-proof package.

The unit features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Commercial kitchen ready. Heavy gauge stainless steel housing with side impact protection for the top
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes a grease filter and conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top, stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to prevent overheating
- Withstands high ambient kitchen temperatures (up to 124°F)
- USB port for downloading updates

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



IRNG-PC1-36

Includes a food temperature probe which facilitates highly accurate cooking

COUNTERTOP HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PC1-36	IRNGPC136SB620	13 7/8" x 18 5/8" x 3¾"	208-240	3120-3600	22 lbs.

All Countertop High-Powered/Heavy-Duty Induction Range Models Feature:
Models Shipped with: A 71" cord and plug and a food temperature probe.
Cord Location: Rear left bottom base corner.

I R N G - P C 1 - x x

- Induction Range
- Preset Programmable
- Countertop
- Single Coil
- Unit Wattage 36 = 3120-3600 Watts

Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen-proof package.

The unit can be mounted flush or near flush with the optional trim ring. It features our Magnetic Power System (MPS) to deliver the highest power in its class! It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

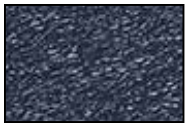
- Four surface temperature sensors offer the most accurate control in its class
- Culinary equivalent of up to 31,000 BTUs gas
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Includes conformal-coated boards
- Easy to use color-coded selectable functions
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, glass-ceramic top that is durable, easy to clean and helps scratches from heavy use become less noticeable
- Easy to clean, fully-sealed top stops grease or moisture from penetrating the unit, even if the top gets broken
- Automatic shut-off to safely prevent overheating
- Withstands high ambient kitchen temperatures (up to 124°F)
- USB port for downloading updates

Includes a food temperature probe which facilitates highly accurate cooking

IRNG-PB1-36

Control Panel

Close up of patterned black glass-ceramic top – helps prevent noticeable scratches due to heavy use



DROP-IN HIGH-POWERED/HEAVY-DUTY INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IRNG-PB1-36	IRNGPB136SB620	13½" x 14½" x 3 5/8"	208-240	3120-3600	20 lbs.

All Drop-In High-Powered/Heavy-Duty Induction Range Models Feature:
Models Shipped with: A 51" cable from the base unit to the control panel, a 71" cord and plug, and a food temperature probe.
Cord Location: Rear right bottom base corner.

ACCESSORY (available for purchase at any time)

Holds unit nearly flush on the counter (for use where chair-step routing of a countertop material is not possible, but a flush mount look is desired) –

TRIM-PB1-36	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)

I R N G - P B 1 - x x

- Induction Range
- Preset Programmable
- Drop-In
- Single Coil
- 36 = 3120-3600 Watts

ECOlization®

Rapide Cuisine® Countertop High-Powered/Heavy-Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up to six menu items using three stages of cooking can be programmed and saved –- great for repeat menu items. You can also choose a power level and doneness temperature target when using the temperature food probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (°F or °C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124°F - it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amerage circuits
- USB ports for downloading updates

IRNG-PC2F-36
Front-to-back configuration shown

IRNG-PC2S-36
Side-to-side configuration shown

COUNTERTOP HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

Model	Item No.	Configuration	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight
Front to Back Ranges							
IRNG-PC2F-29	IRNGPC2F29630	Front to Back	14" x 29 11/16" x 5¼"	208-240	2496-2880	4992-5760	41 lbs.
IRNG-PC2F-36	IRNGPC2F36650	Front to Back	14" x 29 11/16" x 5¼"	208-240	3120-3600	6240-7200	41 lbs.
Front to Back – Input Averaging Ranges							
IRNG-PC2F-24-IA	IRNGPC2F24IA620	Front to Back	14" x 29 11/16" x 5¼"	208-240	1803-2400	3606-4800	41 lbs.
IRNG-PC2F-36-IA	IRNGPC2F36IA630	Front to Back	14" x 29 11/16" x 5¼"	208-240	3120-3600	6240-7200	41 lbs.
Side to Side Ranges							
IRNG-PC2S-29	IRNGPC2S29630	Side to Side	24 7/8" x 19" x 4½"	208-240	2496-2880	4992-5760	40 lbs.
IRNG-PC2S-36	IRNGPC2S36650	Side to Side	24 7/8" x 19" x 4½"	208-240	3120-3600	6240-7200	40 lbs.
Side to Side Ranges – Input Averaging Range							
IRNG-PC2S-24-IA	IRNGPC2S24IA620	Side to Side	24 7/8" x 19" x 4½"	208-240	1803-2400	3606-4800	40 lbs.
IRNG-PC2S-36-IA	IRNGPC2S36IA630	Side to Side	24 7/8" x 19" x 4½"	208-240	3120-3600	6240-7200	40 lbs.

All Countertop High-Powered/Heavy-Duty Dual Induction Range Models Feature: .
Models Shipped with: A 71" cord and plug and two food temperature probes.
Cord Location: Rear left bottom base corner.

Includes dual food temperature probes which facilitate fast and highly accurate cooking

IRNG-PC2x-xx-IA

- IRNG — Induction Range
- PC — Preset Programmable
- 2 — Countertop
- x — Dual Coils
- xx — Maximum Wattage/Coil: 29 = 2880 W; 36 = 3600 W
- IA — Input Averaging
- x — S = Side-by-Side; F = Front-to-Back

ecolization®

Rapide Cuisine® Drop-In High-Powered/Heavy-Duty Dual Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Drop-In Dual Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. These are dual units that are configured either front-to-back or side-to-side to optimize your countertop footprint.

The unit features optimization systems like Magnetic Power System (MPS) to deliver the highest power in its class; safety features like Pan Sense Technology (PST), which means the unit only activates when a pan is present; and convenience features like User Programmable Presets (UPP), where up tp six menu items using three stages of cooking can be programmed and saved - great for repeat menu items. You can also choose a power level and doneness temperature target when using the temperature food probe(s).

More powerful options to suit available power units. The industry leading "IA" models feature Optimal Power Control (OPC) which delivers higher power from lower amperage circuits, boosting power by 25% when needed, and allowing for a double unit on what would normally be a single unit circuit. Allows a double unit to occupy the same linear footprint as a single unit, hence doubling production while remaining within UL standard.

- Food temperature probes for more accurate cooking
- Timers (up to 10 hours, more if in program mode)
- High resolution color displays
- Power (0-100) or temperature (˚F or ˚C modes)
- Heavy gauge stainless steel housing with side impact protection for the top
- Eight surface temperature sensors
- Culinary equivalent of up to 31,000 BTUs gas per burner
- Grease filters
- Highest ambient tolerance on the market 124 ˚F (51˚C)- it's tough
- Numerous options to suit available power circuits, including the unique "IA" models that deliver the highest available power from lower amerage circuits
- USB ports for downloading updates

Includes food temperature probes which facilitate fast and highly accurate cooking

DROP-IN HIGH-POWERED/HEAVY-DUTY DUAL INDUCTION RANGES

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Total Power (watts)	Approx. Ship Weight
IRNG-PB2-29	IRNGPB229630	13 13/16" x 27 9/16"x 6¼"	208/240	2496/2880	4992/5760	42 lbs.
IRNG-PB2-36	IRNGPB236650	13 13/16" x 27 9/16"x 6¼"	208/240	3120/3600	6240/7200	42 lbs.
IA Models						
IRNG-PB2-24-IA	IRNGPB224IA620	13 13/16" x 27 9/16"x 6¼"	208/240	1803/2400	3606/4800	42 lbs.
IRNG-PB2-36-IA	IRNGPB236IA630	13 13/16" x 27 9/16"x 6¼"	208/240	3120/3600	6240/7200	42 lbs.

All Drop-In High-Powered/Heavy-Duty Dual Induction Range Models Feature: .
Models Shipped with: Two 27½" cables from the base to the control, a 71" cord and plug, and two food temperature probes.
Cord Location: Rear left bottom base corner.

ACCESSORIES *(available for purchase at any time)*

TRIM-PB2-SS Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)

I R N G - P B 2 - x x - I A

- Induction Range
- Preset Programmable
- Drop-In
- Dual Coils
- Input Averaging
- Maximum Wattage/Coil
  - 29 = 2880 W
  - 36 = 3600 W

ECOlization®

Palletti® Countertop Induction Warmers

Hatco's Palletti® Countertop Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit has a low-profile and ultra-thin design in all black so the focus remains on the food rather than the equipment.

Choose either the stand-alone countertop which offers the greater 600 watts of power for large volumes or the lower watt daisy chain countertop unit where multiple units can be interconnected.

- Adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Energy efficient, quiet and safe operation with no open flames as with traditional warming presentations
- Elegant, contemporary, low-profile design with a bold black housing and black glass-ceramic top
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Black glass-ceramic top is durable and easy to clean
- Automatic shut-off to safely prevent overheating

IWRM-C1-1317-06

COUNTERTOP INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IWRM-C1-1317-06	IWRMC113176B515	13" x 17¾" x 2¼"	120	600	12 lbs.

All Countertop Induction Warmer Models Feature:
Models Shipped with: A 71" cord and plug.
Cord Location: Rear right bottom base corner.

IWRM-CD1-03
(Shown with three Daisy Chain Countertop Induction Warmers interconnected to one power cord)

DAISY CHAIN COUNTERTOP INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
IWRM-CD1-03	IWRMCD13B515	13" x 17¾" x 2¼"	120	360	12 lbs.

All Daisy Chain Countertop Induction Warmer Models Feature:
Maximum number of interconnected units: 4 units for US and 4 units for Canada
Models Shipped with: A 71" cord and plug and a 17" interconnecting cord.
Cord Location: Rear right bottom base corner.
Interconnecting Cord Location: Rear left and right bottom base corner.

I W R M - x 1 - x x x x - x x

- Induction Warmer
- C = Countertop; CD = Countertop Daisy Chain; B = Drop-In
- 1 = Single Coil
- Glass Surface Width
- Glass Surface Depth
- Unit Wattage: 06 = 600 W; 03 = 300 W (Daisy Chain)

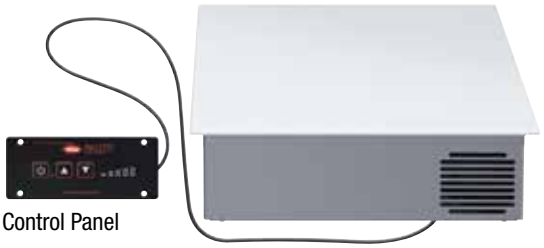
ecoization®

Palletti® Drop-In Induction Warmers

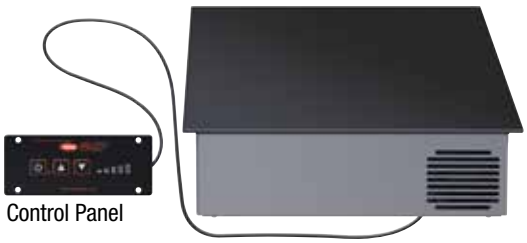
Hatco's Palletti® Drop-In Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

This unit can be mounted flush or near flush with the optional trim ring.

- Adaptable for buffets and many other front-of the-house applications to give the most attractive and visible food presentations
- Pan sense technology (PST) activates the unit only when a suitable pan is placed on top
- Once installed the glass-ceramic top never needs to be removed. For service or replacement, the lower housing can be removed separately.
- Features a control panel with a standby key, temperature control arrow keys and temperarture setting indicators
- Energy efficient, quiet and safe operation
- Choose black or white glass-ceramic top, both are durable and easy to clean
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- Includes remote control panel and cord



IWRM-B1-1313-06 with white glass-ceramic top



IWRM-B1-1313-06

DROP-IN INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Glass-Ceramic Top.	Voltage Single Phase	Watts	Approx. Ship Weight
IWRM-B1-1313-06	IWRMB113136B515	13" x 13" x 4¼"	Black	120	600	13 lbs.
IWRM-B1-1313-06	IWRMB113136W515	13" x 13" x 4¼"	White	120	600	13 lbs.

All Drop-In Induction Warmer Models Feature:
Models Shipped with: A 39" cable from the base to the control and a 71" cord and plug.
Cord Location: Rear left bottom base corner.

ACCESSORIES (available for purchase at any time)

TRIM-IWRM-1B	Trim Ring in Stainless Steel (holds unit nearly flush on a stainless steel or any similar material countertop)
IWRM-FLUSHBKT	Flush Mount Bracket (Undermount leveling brackets, used with solid material or stainless steel countertop)

NOTE: Three installation options for a flush or near-flush look: see manual for details.

I W R M - x 1 - x x x x - x x

- Induction Warmer
- C=Countertop, CD=Countertop Daisy Chain, B=Drop-In
- 1=Single Coil
- Glass Surface Width
- Glass Surface Depth
- Unit Wattage: 06=600 W, 03=300 W (Daisy Chain)

ECOlization®

Maskerade® Undercounter Induction Warmers

Hatco's patent-pending Maskerade® Undercounter Induction Warmers offer a simple and affordable solution for "invisible" hot food holding under a variety of countertop materials including engineered and natural stone. Perfect for serving applications such as buffet lines and hospitality suites as it eliminates the institutional look of traditional foodwarming equipment yet yields unlimited flexibility.

The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume.

- Can be mounted under a wide variety of countertop materials including engineered and natural stone giving an "invisible" countertop appearance
- Includes one black flexible, highly slip-resistant trivet which locates the chafing dish and protects the stone from the heat of the pan
- Features a control panel with a standby key, temperature control arrow keys a lock key and temperature setting indicators
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on the trivet
- Energy efficient, quiet and safe operation
- Features for both safety and convenience, such as the automatic shut-off to prevent overheating
- For easy service, the lower housing can be removed separately

IWRM-UT-06

UNDERCOUNTER INDUCTION WARMERS

Model	Item No.	Dimensions W x D x H	Voltage Single Phase	Watts (per coil)	Approx. Ship Weight
IWRM-UT-06	IWRMBUT6515	15¼" x 15" x 3⅝"	120	600	17 lbs.

All Undercounter Induction Warmer Models Feature: .
Models Shipped with: A 71" cord and plug, a 79" control cable, and a trivet.
Cord Location: Rear left bottom base corner.

ACCESSORIES *(available for purchase at any time)*

IWRM-TRIVET	Black, flexible slip-resistant trivet (locates the chafing dish and protects the stone from heat of pan

I W R M - x 1 - x x x x - x x

- Induction Warmer
- C=Countertop, CD=Countertop Daisy Chain, B=Drop-In, U=Undercounter
- 1=Single Coil
- Glass Surface Width
- Glass Surface Depth
- Unit Wattage: 06=600 W, 03=300 W (Daisy Chain)

ecoization®

Light Cooking Equipment

Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Concessions

FWM-1B *pg. 223*

SNACK-2 with accessory Chelky plate *pg. 224*

RWM-2B *pg. 225*

SAL-1 with accessory food pan *pg. 226*

Flip Waffle Maker

Hatco/Suntec Flip Waffle Makers produce excellent, authentic 1¼" thick, round Belgian waffles. Their unique heating elements and 180° swivel mechanism ensure even cooking, while a thermostatic control and a programmable timer deliver consistent, repeatable results. Adjustments to temperature and time can be made to suit any batter and the unit is memory retentive so you may only have to program it once.

- Commercial food service quality – designed for many hours of continuous use, every day
- Heavy duty stainless steel construction with Teflon® coated aluminum plates
- Simple push-button control panel features a stand-by on/off, timer/temperature toggle, higher/lower selection, and start
- Easy to see bright red LED display shows settings and countdown when cooking
- Timer starts automatically when waffle maker is closed and resets when opened, while a beeper signals the end of a cooking cycle
- Fast initial heat up time, excellent heat retention and recovery delivers high productivity
- Models shipped with NEMA 5-15P plug and cord (attached)

Standard Round Belgian Plate 7"

Mini Round Waffle Plate available as accessory Four 3⅝"

FWM-1B

FLIP WAFFLE MAKER

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
FWM-1B	FWM1B.515	Round	11⅝" x 22⅞" x 11⅝"	120	1350	11.3	NEMA5-15P	27 lbs.

All Hatco/Suntec Flip Waffle Maker Models Feature:

Models Shipped with: cord and plug.
Cord Location: Back of unit, lower left side.

ACCESSORIES (available for purchase at any time)

WM-BRUSH	Nylon Brush
WAF-FORK	Waffle Fork
MINI-WAFFLE	Mini Waffle Plate

F W M - xx

Flip Waffle Maker

1B = Single

Snack System

The Hatco/Suntec Snack System will help expand your menu and your sales. With a single or dual electric baker, you can easily switch the interchangeable plates to serve breakfast items, lunch foods and a variety of snacks in between. Freshly bake as many or few items as you need, resulting in no waste at the end of the day. Add more variety to your menu in small quantities and increase sales according to the season, time of day and location.

- Four programmable preset buttons for each cooking cycle. A cooking cycle consists of three different settings:
  - Temperature
  - Time
  - Top Cooking Plate Power
- Adjustable time/temperature controls enable operators to cook continuous, consistent quality products
- One-touch release with latch opener for easy plate replacement
- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each product
- Removable plates are easily cleaned with warm, soapy water
- Compact design is suitable for any location
- Adjustable temperature allows for multiple menu options

NOTE: Comes with standard Round Belgian Waffle Plates and one additional set of plates of your choosing.

SNACK-1 with accessory Chelky plate

SNACK-2 with standard Belgian plate

SNACK SYSTEM

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
SNACK-1	SNACK1.515	Single	10⅜" x 17⅝" x 8⅛"	120	900	7.5	NEMA5-15P	23 lbs.
SNACK-2	SNACK2.515	Double	21⅛" x 17⅝" x 8⅛"	120	1800	15	NEMA5-15P♣	42 lbs.

♣ Canadian models use NEMA 6-20P. Item Number is SNACK2.520.

All Hatco/Suntec Snack System Models Feature:

Models Shipped with: a cleaning brush, tool for switching out plates, standard Round Belgian Waffle Plates and an additional set of plates of your choosing.
Cord Location: Back of unit, bottom left-hand side.

ACCESSORIES

(available for purchase at any time)

Interchangeable Cooking Plates –

FREESTYLE	Freestyle Plates
BELGIAN	Belgian Plates
NEW **HEART WAFFLE**	Norwegian Waffle Plate
COFFEEBEAN	Coffee Bean Plates
SANDWICH	Sandwich Plates
PANINI	Panini Plates
DONUT	Donut Plates
CHELKY	Chelky Plates
WM-BRUSH	Nylon Brush

WM-BRUSH accessory

Freestyle *Belgian* *Heart Waffle* *Coffee Bean* *Sandwich* *Panini* *Donut* *Chelky*

SNACK - x

Snack System

1 = Single Head
2 = Dual Head

Round Waffle Makers

Hatco®/Suntec Round Waffle Makers cook continuous, excellent-quality waffles for commercial kitchens, display cooking locations, and buffets. The adjustable time and temperature controls enable operators to cook consistent quality waffles from a variety of different batters.

- Exclusive heating elements provide exceptional heat distribution throughout the entire cooking plate, ensuring even cooking of each waffle
- Stainless steel frame, cast aluminum cooking plates
- Belgian-style cooking plates produce 1" thick waffles
- LED display shows timer, temperature and status information
- Simple push button control panel featuring a stand-by On/Off, timer/temp toggle, higher/lower selection, and start/stop
- Fast initial heat-up time, excellent heat retention and recovery delivers high productivity and consistent results

RWM-2

RWM-1B

ROUND WAFFLE MAKERS

Model	Item Number	Description	Dimensions W x D x H	Voltage	Watts	Amps	Plugs	Approx. Ship Weight
RWM-1	RWM1.515	Single, Round, Standard	9⅝" x 17¾" x 8⅛"	120	900	7.5	NEMA 5-15P	16 lbs.
RWM-1B	RWM1B.515	Single, Round, Belgian	9⅝" x 17¾" x 8⅛"	120	900	7.5	NEMA 5-15P	16 lbs.
RWM-2	RWM2.515	Double, Round, Standard	19⅝" x 17¾" x 8⅛"	120	1800	15	NEMA 5-15P ♣	33 lbs.
RWM-2B	RWM2B.515	Double, Round, Belgian	19⅝" x 17¾" x 8⅛"	120	1800	15	NEMA 5-15P ♣	33 lbs.

♣ Canadian model uses NEMA 5-20P with different Item Number.

All Hatco/Suntec Round Waffle Maker Models Feature:

Models Shipped with: Stainless Steel frame and aluminum cooking plates, On/Off power switch, multi-function control panel, removable drip tray, nylon brush and a 6' cord and plug.

Cord Location: Back of unit, lower left corner

ACCESSORY

(available for purchase at any time)

WM-BRUSH Nylon Brush

R W M - x x

- Round
- Waffle Maker
- Waffle Plate Style: No Character = Standard; B = Belgian
- 1 = Single Iron; 2 = Dual Iron

Electric Salamander

Hatco's Electric Salamander gives you versatility in the kitchen with the capability to cook, grill, reheat and keep foods hot. The plate detection feature activates the instant-on heating elements automatically when a food plate comes into contact with the plate detection bar.

- Three independently-controlled Instant-On heating elements provide the benefits of on-demand cooking and energy conservation
- Adjustable upper housing gives 4½" of vertical movement for maximum versatility
- Features high-powered infrared ribbon heating elements
- Heating elements are on only when a cook or hold cycle has been activated, eliminating residual heat in the kitchen environment
- The HOLD function has eight programmable heat levels and is ideal for keeping food hot or for reheating food
- Features a flat, touch control panel and stainless steel construction

ELECTRIC SALAMANDER

Model	Dimensions W x D x H ↕	Cooking Area W x D	Voltage Single Phase	Watts	Amps	Plug	Approx. Ship Weight
SAL-1	22¾" x 21¾" x 23⅞"	21⅞" x 13¾"	208	4500	21.6	NEMA 6-30P	143 lbs.
SAL-1	22¾" x 21¾" x 23⅞"	21⅞" x 13¾"	240	4500	18.8	NEMA 6-30P	143 lbs.

↕ Height includes 4" legs. Add 2" to depth for wall mounted units.

All Electric Salamander Models Feature:
Models Shipped with: Cooking grate, drip pan, wall mounting hardware, 4" adjustable black plastic legs and cord & plug.
Power Inlet Location: Back of unit, lower right corner.

OPTIONS *(available at time of purchase only)*

SAL-HW Hardwiring (in lieu of standard 4' Cord and Plug)

FOOD PANS AND TRIVETS – PAGE 245

ecolization®

SAL - 1
Salamander — Capacity = Quantity of Full-Size Pans

**Saves Energy,
Saves Money,
Protects your Reputation!**

Do your bit for Global Warming with Hatco's SAL-1. The Hatco Electric Salamander's elements are ready for use in just eight seconds. How does that work? Mounted on the back wall of the Salamander is a "plate detection" switch that keeps the unit from turning on unless a plate or pan is put underneath, against this bar. That means the elements are only on when they need to be. Most kitchens have every piece of equipment on all day, firing out heat and constantly using energy. Even in power save mode, most equipment is never fully off. Not the Electric Salamander. It's 100% off when not in use, saving money, energy and the environment.

Water Heating/ Specialty Equipment

Cafeterias • Convenience Stores
Supermarkets & Delis • Restaurants & Cafés
Clubs & Bars • Catering • Concessions

3CS-9B with optional temperature monitor *pg. 229*

FR-9 *pg. 231*

PMG-100 *pg. 233*

PMG-200 with optional Stainless Steel body and base, and accessory Stainless Steel legs *pg. 233*

C-27 *pg. 235*

S-57 with optional Stainless Steel body and base, and accessory Stainless Steel legs *pg. 237*

Atmospheric Hot Water Dispenser

At a simple push of a button, the Hatco Atmospheric Hot Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning. The compact, durable design uses minimal counter space, while providing up to 8 gallons of continuous hot water. The removable shelf allows access to dispense water into larger containers.

- Quickly delivers 2, 3 or 4 quarts of hot water with the touch of a button
- Program can be interrupted for versatility and convenience
- Manual dispense button for additional water volume options
- 12 gallon stainless steel tank is emptied easily with convenient bottom drain
- Hot water ready in as little as 15 minutes

AWD-12 Pitcher not available

ATMOSPHERIC HOT WATER DISPENSER

Model	Dimensions W x D x H ↕	kW	Voltage	Phase	Plug	Approx. Ship Weight
AWD-12	13⅜" x 27½" x 28⅛"	5.0	208 or 240	1	NEMA 6-30P	105 lbs.

↕ Height includes 4" legs.

All Hot Water Dispenser Models Feature:
Models Shipped with: Low-water cut-off (LWCO), high temperature limit, electronic temperature controller and digital temperature display.
Distance Between Shelf and Spout: 11¾".
Cord Location: Lower left corner on left side.

WATER QUALITY REQUIREMENTS – PAGE 247

WATER TEMPERATURE RECOVERY TABLE

Degrees of Rise										
60°F (33°C)	70°F (39°C)	80°F (44°C)	90°F (50°C)	100°F (55°C)	110°F (61°C)	120°F (66°C)	130°F (72°C)	140°F (78°C)	150°F (83°C)	160°F (88°C)
33 gph (125 lph)	29 gph (110 lph)	25 gph (95 lph)	22 gph (83 lph)	20 gph (75 lph)	18 gph (68 lph)	17 gph (64 lph)	15 gph (57 lph)	14 gph (53 lph)	13 gph (49 lph)	12 gph (45 lph)

gph = gallons per hour
lph = liters per hour

COLD-START HEAT-UP TIME

Degrees of Rise		
60°F (33°C)	90°F (50°C)	140°F (78°C)
22 Minutes	33 Minutes	52 Minutes

WATER TEMPERATURE RECOVERY TIME

Degrees of Rise		
60°F (33°C)	90°F (50°C)	140°F (78°C)
15 Minutes*	22 Minutes*	35 Minutes*

* Recovery times are after 10 gallons (37 liters) of water have been dispensed

OPTIONS *(available at time of purchase only)*

WALLMOUNT	Wall-Mounting Shelf
AWD-L6	NEMA L6-30P Locking Cap in lieu of NEMA 6-30P

ACCESSORIES *(available for purchase at any time)*

AWD-FILTER	Water Filtration Cartridge for premium quality water (recommended filter change every 15,000 gallons) – Incoming water must be 100°F or less
AWD-PLUMB	3' Rubber Drain Hose with 10' ¼" Inlet Tubing

AWD-PLUMB Accessory

AWD-FILTER Accessory
Provides a superior balance of chlorine, taste, and odor reduction. Inhibits limescale build-up

A W D - 1 2
Atmospheric Water Dispenser — 12 = Gallons

3CS Sanitizing Sink Heaters

Maintaining a continuous supply of sanitizing rinse water without taking up valuable space, the 3CS makes manual warewashing faster and more convenient. Drain may be plumbed to open-sight waste drain. A special 3CS Sink Heater is available for shipboard use under military spec (MiL-H-43895B)

- Stainless steel front, powdercoated silver-gray hammertone body and convenient side drain
- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher-than-normal water temperature
- An On/Off toggle switch with indicator light to indicate power status, and a red light to indicate the need to refill and reset the unit
- Meets NSF standard of 180°F for dish sanitizing

3CS-9 with optional temperature monitor

SANITIZING SINK HEATERS

Model	kW	Sink Area	Voltage	Phase	Approx. Ship Weight
3CS-3	3.0	15" Sq. or less	208, 240, 480	1	24 lbs.
3CS-4	4.5	16"-18" Sq.	208, 240, 480	1	24 lbs.
3CS-6Δ	6.0	19"-21" Sq.	208, 240, 480	1 or 3	26 lbs.
3CS-9Δ	9.0	21"-25" Sq.	208, 240, 480	1 or 3	27 lbs.
3CS-3B	3.0	15" Sq. or less	208, 240, 480	Balanced 3	30 lbs.
3CS-4B	4.5	16"-18" Sq.	208, 240, 480	Balanced 3	30 lbs.
3CS-6B	6.0	19"-21" Sq.	208, 240, 480	Balanced 3	30 lbs.
3CS-9B	9.0	21"-25" Sq.	208, 240, 480	Balanced 3	33 lbs.

Δ Open delta on 3-phase. Larger circuit required than for balanced 3-phase of equal kW.

All Sink Heater Models Feature:
Dimensions 3CS-3, -4, -6, -9: 6¾"W x 16⅞"D x 12⅝"H.
3CS-9 480V, 3CS-3B, -4B, -6B, -9B: 8"W x 17⅛"D x 12⅝"H.
Models Shipped with: Stainless steel front, silver gray hammertone body and black base.
3CS Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

SSBB	All Stainless Steel Body and Base
TEMP MON*	Temperature Monitor (Built-In)
TEMP LIGHT*	Temperature Light
CSA-WIRE	CSA Wiring (Canadian models only)
FR-SECURITY	Security Package (Torx® Screws and Control Cover)
MIL-H-43895B	Shipboard use

ACCESSORIES (available for purchase at any time)

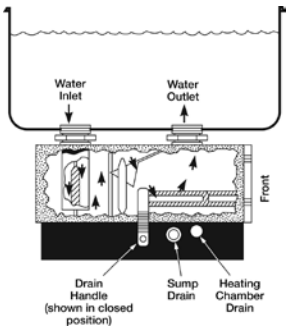
FR-FLUSH	Flush Hose, Stopper and Adapter

* Specify either monitor or light, not both.

FR-FLUSH Accessory

SIZING INFORMATION
For a Sink Heater: 2000 WATTS PER SQUARE FOOT of vessel top.

3CS Sink Heaters are sized based on 140°F supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted into the third compartment sink with standard plumbing fittings provided. Two 2" diameter holes are required for these fittings and a full size template is provided to locate holes in the sink. The 3CS Sink Heater is easily attached to the plumbing fittings with self-contained unions.



3 C S - x B
Three Compartment Sink
Balanced 3-Phase
Kilowatt Rating

3CS2 Hydro-Heater Sanitizing Sink Heaters

The patented Hatco 3CS2 Hydro-Heater concept features a tubular water chamber with heating elements uniquely wrapped outside the flow tube so elements do not come in contact with the water, eliminating sediment and lime buildup, resulting in longer life. An electronic controller with digital display maintains an accurate setpoint temperature.

- Utilizes "free-flow" technology and advanced electronic controls to assure responsive and efficient operation
- Stainless steel front, powdercoated body, convenient drain outlet and clean-out caps

3CS2-3 with optional auto-fill solenoid

SANITIZING SINK HEATERS

Model	kW	Dimensions W x D x H	Sink Area	Voltage	Phase	Approx. Ship Weight
3CS2-3	3	7¾" x 17⅛" x 12⅜"	15" Sq. or less	208	1	31 lbs.
3CS2-4	4	7¾" x 17⅛" x 12⅜"	16"-18" Sq.	208, 240	1	31 lbs.
3CS2-6	6	7¾" x 17⅛" x 12⅜"	19"-21" Sq.	208	1	31 lbs.
3CS2-3B	3	7¾" x 17⅛" x 12⅜"	15" Sq. or less	208, 240	Balanced 3	35 lbs.
3CS2-4B	4	7¾" x 17⅛" x 12⅜"	16"-18" Sq.	208, 240	Balanced 3	35 lbs.
3CS2-6B	6	7¾" x 17⅛" x 12⅜"	19"-21" Sq.	208, 240	Balanced 3	35 lbs.
3CS2-9B	9	7¾" x 17⅛" x 12⅜"	21"-25" Sq.	208	Balanced 3	35 lbs.

All Sink Heater Models Feature:
Models Shipped with: Stainless steel front, powdercoated body, low-water cut-off (LWCO) and electronic temperature monitor.
3CS2 Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

SSBODY	All Stainless Steel Body and Base
AUTOFILL	Auto-fill Solenoid
REMOTE	Remote Mounted Control
HH-SECURITY	Security Package (Torx® Screws and Control Cover)

ACCESSORIES *(available for purchase at any time)*

FR2-FLUSH	Flush Hose, Cleaning Brush, Stopper and Adapter

FR2-FLUSH Accessory

SIZING INFORMATION
For a Sink Heater: 2000 WATTS PER SQUARE FOOT of vessel top.

3CS2 Sink Heaters are sized based on 140°F supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted in the center of the third compartment sink with standard plumbing fittings provided. Two 2" diameter holes are required for these fittings and a full size template is provided to locate holes in the sink. The 3CS2 Sink Heater is easily attached to the plumbing fittings with self-contained unions.

3 C S 2 - x B
- 3: Three Compartment Sink
- C S 2: Hydro-Heater
- x: Kilowatts
- B: Balanced 3-Phase

FR Food Rethermalizer/ Bain-Marie Heaters

The Hatco FR is a Bain-Marie or food reconstitutor to heat or hold foods at safe temperatures between 140° and 190°F. All models are shipped factory assembled, pre-wired and include standard 2" stainless steel plumbing fittings for mounting into a holding tank. Drain may be plumbed to open-sight waste drain.

- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher-than-normal water temperature
- Stainless steel tank with five year limited warranty
- Optional low-water cut-off (LWCO) available to prevent element burn out from low-water conditions
- Separate sump and heating compartment drains for cleaning and sanitizing

FR-9

FOOD RETHERMALIZER/BAIN-MARIE HEATERS

Model	kW	Voltage	Phase	Approx. Ship Weight
FR-3	3.0	208, 240, 480	1	24 lbs.
FR-4	4.5	208, 240, 480	1	24 lbs.
FR-6Δ	6.0	208, 240, 480	1 or 3	28 lbs.
FR-9Δ	9.0	208, 240, 480	1 or 3	28 lbs.
FR-3B	3.0	208, 240, 480	Balanced 3	30 lbs.
FR-4B	4.5	208, 240, 480	Balanced 3	32 lbs.
FR-6B	6.8	208, 240, 480	Balanced 3	30 lbs.
FR-9B	9.0	208, 240, 480	Balanced 3	30 lbs.

Δ Open delta on 3-phase. Larger circuit required than for balanced 3-phase of equal kW.

All Food Rethermalizer Models Feature:
Dimensions: FR-3, -4, -6, -9: 6¾"W x 16⅞"D x 12¼"H.
FR Models with 480V and Low Water Cut-Off: 8"W x 17⅛"D x 12¼"H.
FR-3B, -4B, -6B, -9B: 8"W x 17⅛"D x 12¼"H.
Models Shipped with: Stainless steel front, silver gray hammertone body and black base.
FR Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

SSBB	All Stainless Steel Body and Base
W/LW	Low-Water Cut-Off
CSA-WIRE	CSA Wiring (Canadian models only – not available with Cord and Plug)
FR-SECURITY	Security Package (Torx® Screws and Control Cover)

ACCESSORIES *(available for purchase at any time)*

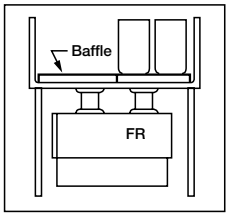
FR-FLUSH	Flush Hose, Stopper and Adapter

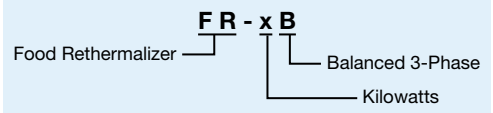
FR-FLUSH Accessory

SIZING INFORMATION
For a Bain-Marie or steam table: MINIMUM 750 WATTS PER SQUARE FOOT of vessel top.

For a Food Rethermalizer: MINIMUM 2000 WATTS PER SQUARE FOOT of vessel top.

Use one FR for a Bain-Marie up to 6' long. Units over 6' require a minimum of two FRs. (Tank Baffle supplied by installer.)





FR2 Hydro-Heater Food Rethermalizer/ Bain-Marie Heaters

The patented Hatco FR2 Hydro-Heater concept features a tubular water chamber with heating elements uniquely wrapped outside the flow tube so elements do not come in contact with the water, eliminating sediment and lime buildup, resulting in longer life. An electronic controller with digital display maintains an accurate setpoint temperature.

- Utilizes "free-flow" technology and advanced electronic controls to assure responsive and efficient operation
- Stainless steel front, powdercoated body, convenient drain outlet and clean-out caps

FR2-3 with optional Stainless Steel body and base

FOOD RETHERMALIZER/BAIN-MARIE HEATERS

Model	Dimensions W x D x H	kW	Voltage 50/60Hz	Phase	Approx. Ship Weight
FR2-3	7¾" x 17⅛" x 12⅜"	3	208	1	34 lbs.
FR2-4	7¾" x 17⅛" x 12⅜"	4	208, 240	1	34 lbs.
FR2-6	7¾" x 17⅛" x 12⅜"	6	208	1	34 lbs.
FR2-3B	7¾" x 17⅛" x 12⅜"	3	208, 240	Balanced 3	34 lbs.
FR2-4B	7¾" x 17⅛" x 12⅜"	4	208, 240	Balanced 3	34 lbs.
FR2-6B	7¾" x 17⅛" x 12⅜"	6	208, 240	Balanced 3	34 lbs.
FR2-9B	7¾" x 17⅛" x 12⅜"	9	208	Balanced 3	34 lbs.

All Food Rethermalizer Models Feature:
Models Shipped with: Stainless steel front, powdercoated body, low-water cut-off (LWCO) and electronic temperature monitor.
FR2 Heaters can be shipped FED-EX GROUND or United Parcel Service.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

SSBODY	All Stainless Steel Body and Base
AUTOFILL	Auto-fill Solenoid
REMOTE	Remote Mounted Control
HH-SECURITY	Security Package (Torx® Screws and Control Cover)

ACCESSORIES (available for purchase at any time)

FR2-FLUSH	Flush Hose, Cleaning Brush, Stopper and Adapter

FR2-FLUSH Accessory

SIZING INFORMATION
For a Bain-Marie or steam table: MINIMUM 750 WATTS PER SQUARE FOOT of vessel top.

For a Food Rethermalizer: MINIMUM 2000 WATTS PER SQUARE FOOT of vessel top.
Use one FR2 for a Bain-Marie up to 6' long. Over 6', minimum two required.

MUST BE INSTALLED WITH A PERFORATED WATER BAFFLE. This baffle is not supplied with heater. The FR2 should be positioned with no more than 3' on either side when mounted in holding vessel. Consult factory or installation manual for fabricating details.

F R 2 - x B
Food Rethermalizer
Hydro-Heater
Balanced 3-Phase
Kilowatts

Powermite® Gas Booster Water Heaters

The Powermite® Gas Booster Water Heater provides 180°F sanitizing hot water and long life dependability. Models can be supplied to operate on either natural or propane gas and feature a burner system that utilizes both primary and secondary air for consistent ignition. Available for U.S. and Canada only.

- Features stainless steel tanks – front and top, powdercoated sides and back, finned tube copper heat exchanger, temperature relief valve, pressure reducing valve, two temperature/ pressure gauges, blended phosphate water treatment system, shock absorber and low-water cut-off (LWCO)
- Spark to light with standing pilot
- PMG-100 has 3 tube type burners, and PMG-200 has 6 tube type burners

PMG-100

GAS BOOSTER WATER HEATERS

Model	Input BTUs/Hour	Output	Dimensions W x D x H ↕	Approx. Ship Weight
PMG-100	105,000	84,800 = 24.8kW	27½" x 20¾" x 31"	193 lbs.
PMG-200	195,000	156,000 = 45.7kW	36" x 20¾" x 31"	228 lbs.

↕ Height includes legs. Width & depth does not include temperature pressure relief valve dimensions.

All Gas Booster Water Heater Models Feature:
Electrical Supply: 120 VAC, 360 watt, 3.00 amp.
Connections: Gas – ¾" NPT, Water – ¾" NPT, Electric – 120 VAC, 15 amp.
Fuel: Standard – Natural gas. Optional – Propane gas.
Models Shipped with: Stainless steel tank/front/top, powdercoated sides and back, blended phosphate water treatment system, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, shock absorber, two temperature/pressure gauges, indicator light and On/Off switch.
Water Capacity: 4¾ gallons.
Natural Gas Inlet Pressure Inches Water Column: Min. – 5.0. Max. – 10.5.
Propane/LP Gas Inlet Pressure Inches Water Column: Min. – 11.0. Max. – 13.0.
Operating Pressure Specifications at Manifold – Inches Water Column at Pressure Tap: Natural Gas – 3.5. Propane/LP Gas – 10.0.
Direct Fluing: Combustion air enters bottom, flue gasses exit right side or back at top of unit.
Vent^: Forced draft system with 4" diameter vent pipe adapter.
^ Before installing any method of venting contact the local code authority or gas supplier to make sure the final installation will be acceptable to the authorities who have jurisdiction. See Installation Manual at www.hatcocorp.com for more venting information.
NOTE: Pages 241-243 for sizing information.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS *(available at time of purchase only)*

Stainless Steel Body and Base –

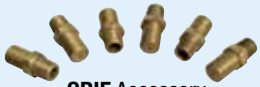
SSBB	PMG-100
SSBB	PMG-200
PMG-SECURITY	Security Package (Torx® Screws and Control Cover)

ACCESSORIES *(available for purchase at any time)*

QSFLOORMOUNT	Additional Stainless Steel Floor Mounting Leg Assembly
QSBPRV	Back Pressure Relief Valve (page 239 for illustration)
QSPRVB	Additional Brass Pressure Reducing Valve with Bypass
QSSSA-LEGS	Additional Stainless Steel Adjustable Legs (6"-7")
PMG-AI	Air Interlock Switch
ORIF	High Altitude Kit for gas and elevation – applicable at 2000 feet and above (PMG-200 only)

NOTE: 6" plastic adjustable legs (6"-7") standard. Description of accessories is shown on page 239.

PMG-AI Accessory



ORIF Accessory

P M G - x x x
Powermite
Gas
X = Input BTU's/Hour (approximate)

Mini-Compact Electric Booster Water Heaters

The Mini-Compact specialty heater features a stainless steel tank and fast recovery, making it ideal for hot water sanitizing. This heater includes stainless steel front with powdercoated silver gray hammertone body, black base, 6" legs and a storage capacity of 3.2 gallons.

- Provides 180°F water for hot water sanitizing
- Features temperature/pressure relief valve, a pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control and a low-water cut-off (LWCO)

MC-10

SPECIALTY ELECTRIC BOOSTER WATER HEATERS

Model	Dimensions (W x D x H ↕)	kW	Voltage	Phase	Approx. Ship Weight
MC-10⩤	11¾" x 12⅞" x 18½"	9.9	208	1, 3	48 lbs.
MC-11⩤	11¾" x 12⅞" x 18½"	11.4	240 480	1, 3 3	48 lbs.
MC-15	11¾" x 12⅞" x 18½"	15	208	3	49 lbs.
MC-17	11¾" x 12⅞" x 18½"	17.25	208	3	48 lbs.

⩤ Must specify phase. Not field-convertible.
↕ Height includes 6"(152 mm) legs.

All Specialty Electric Booster Water Heater Models Feature:
Models Shipped with: Low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve and two temperature/pressure gauges.

WATER QUALITY REQUIREMENTS – PAGE 247

OPTIONS (available at time of purchase only)

MCL-SSJA	Stainless Steel Body and Base

ACCESSORIES (available for purchase at any time)

✔	**QSWATERTREAT**	Blended Phosphate Injection System – not for potable water use (page 239 for Illustration)
✔	**QSSHOCK**	Shock Absorber to reduce water hammer
✔	**QSPRVB**	Additional Brass Pressure Reducing Valve
✔	**QSSSA-LEGS**	Additional Stainless Steel Adjustable Legs (6"-7")

NOTE: 6" plastic adjustable legs (6"-7") standard. Description of accessories is shown on page 239.

M C - x x
Mini-Compact — Kilowatts

Compact Electric Booster Water Heaters

Compact models provide all the 180°F final rinse water to sanitize and flash-dry dishes and flatware. Models include stainless steel front panel, silver gray hammertone body, black base and standard 6" plastic legs. Slide brackets for mounting under a dishtable are available. The Castone® lined tank is standard on all models and has a six gallon capacity.

NOTE: Single phase is uncommon in heaters 24kW and larger and are NOT returnable.

- The Compact Electric Booster is easy to install next to a dishwasher to save space, either on 6" plastic legs or with accessory slide brackets
- All models include a Castone® lined tank with a 10-year limited warranty, and fiberglass insulation to minimize heat loss
- Swing-away front panels with low-water cut-off (LWCO), control fuses and transformer allow quick access to probes and elements, for easier serviceability

C-18 with optional Stainless Steel body and base

C-45

COMPACT ELECTRIC BOOSTER WATER HEATERS

Model[≪]	kW	208V Single Ph	240V Single Ph	208V Three Ph	240V Three Ph	480V Three Ph	Approx. Ship Weight
Small							
C-4[↙]	4			—	—	—	115 lbs.
C-5[↙]	5			—	—	—	115 lbs.
C-6	6						118 lbs.
C-7	7						118 lbs.
C-9	9						118 lbs.
C-12	12						120 lbs.
C-13	13.5						120 lbs.
C-15	15						120 lbs.
C-17	17.25	—	—		—	—	120 lbs.
C-18	18			—			120 lbs.
Large							
C-24	24						142 lbs.
C-27	27						142 lbs.
C-30	30						142 lbs.
C-36	36						142 lbs.
C-39	39						142 lbs.
C-45	45	—					142 lbs.
C-54	54	—	—				142 lbs.
C-57	57	—	—				142 lbs.

[≪] Only 6, 7 & 9kW models can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available in 4-6 & 9kW models, consult factory.) 208 and 240 volt only.

[↙] 480V available in single phase only. Contact factory if Balanced 3 Ph is required.

All Compact Electric Booster Water Heater Models Feature:

Voltage: 208, 240 and 480.

Dimensions: Models C-4 through C-18: 13"W x 20¾"D x 19¾"H. Add 5¼" to depth for temperature/pressure relief valve. Height includes legs.
Models C-24 through C-57: 18"W x 24"D x 18"H. Add 6½" to depth for temperature/pressure relief valve. Height includes legs.

Models Shipped with: Castone® tank, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, 6" black plastic non-adjustable legs, indicator light and On/Off switch.

Compact Booster Water Heaters are not recommended for shipment via FED-EX GROUND or United Parcel Service.

NOTE: Pages 241-243 for sizing information.

NOTE: Consult page 244 for proper breaker size. Verify amperage load for Booster Heaters 24kW through 57kW in single phase. Because of excessively high amps and since these units are NOT field convertible to any other voltage or phase, written confirmation is required before processing can begin.

OPTIONS AND ACCESSORIES – PAGE 236
LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 240
WATER QUALITY REQUIREMENTS – PAGE 247

C - x x
Compact — Kilowatts

C-27 with accessory slide brackets

OPTIONS *(available at time of purchase only)*

SSBB	Stainless Steel Body and Base
C-SECURITY	Security Package (Torx® Screws and Control Cover)

ACCESSORIES *(available for purchase at any time)*

QSFLOORMOUNT	Additional Stainless Steel Floor Mounting Leg Assembly
QSWATERTREAT	Blended Phosphate Injection System – not for potable water use (page 239 for illustration)
QSSHOCK	Shock Absorber to reduce water hammer
QSBPRV	Back Pressure Relief Valve
QSPRVB	Additional Brass Pressure Reducing Valve with Bypass
QSSSA-LEGS	Additional Stainless Steel Adjustable Legs (6"-7")
QSBOOSTERBRKT	Additional Slide Brackets

NOTE: 6" plastic adjustable legs (6"-7") standard. Description of accessories is shown on page 239.

WATER TEMPERATURE RECOVERY TABLE

Compact Model	40°F Rise	70°F Rise
C-4	40 gph	23 gph
C-5	50 gph	29 gph
C-6	60 gph	34 gph
C-7	70 gph	40 gph
C-9	90 gph	52 gph
C-12	120 gph	69 gph
C-13	135 gph	77 gph
C-15	151 gph	86 gph
C-17	173 gph	99 gph

Compact Model	40°F Rise	70°F Rise
C-18	181 gph	103 gph
C-24	241 gph	138 gph
C-27	271 gph	155 gph
C-30	301 gph	172 gph
C-36	361 gph	206 gph
C-39	391 gph	224 gph
C-45	452 gph	258 gph
C-54	542 gph	310 gph
C-57	573 gph	326 gph

NOTE: gph is "gallons per hour."

Imperial Electric Booster Water Heaters

Imperial Booster Water Heaters combine quality construction and rugged dependability to provide up to 573 gph of 180°F sanitizing rinse water. Models include stainless steel front panel, silver gray hammertone body, black base, standard 6" legs, Castone® lined tank and have a 16-gallon capacity.

- All models include a Castone® lined tank with a 10-year limited warranty
- Features temperature/pressure relief valve, two temperature gauges, a high-temperature limit control, pilot indicator light, On/Off switch and a low-water cut-off (LWCO) to prevent element burnout due to low water conditions
- Built-in heat trap and fiberglass insulation minimizes heat loss
- Stainless steel front panel and powdercoated silver-gray hammertone body is standard on all Imperial models

S-54

NOTE: Single phase is uncommon in heaters 24kW and larger and are NOT returnable.

IMPERIAL ELECTRIC BOOSTER WATER HEATERS

Model⩽	kW	208V Single Ph	240V Single Ph	208V Three Ph	240V Three Ph	480V Three Ph	Approx. Ship Weight
Small							
S-6	6						200 lbs.
S-7	7						200 lbs.
S-9	9						200 lbs.
S-12	12						200 lbs.
S-13	13.5						200 lbs.
S-15	15						200 lbs.
S-17	17.25	—	—		—	—	200 lbs.
S-18	18			—			200 lbs.
Large							
S-24	24						214 lbs.
S-27	27						214 lbs.
S-30	30						214 lbs.
S-36	36				—		214 lbs.
S-39	39						214 lbs.
S-40	40.5	—	—				224 lbs.
S-45	45	—					224 lbs.
S-54	54	—	—		—		224 lbs.
S-57	57	—	—				224 lbs.

⩽ Only 6, 7 & 9kW models can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available in 6 & 9kW models, consult factory.) 208 and 240V only.

All Imperial Electric Booster Water Heater Models Feature:
Voltage: 208, 240 and 480.
Dimensions: 23⅝"W x 22¾"D x 31⅛"H. Add 5" to width for temperature/pressure relief valve. Height includes legs.
Models Shipped with: Castone® tank, low-water cut-off (LWCO), temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, indicator light and On/Off switch.
NOTE: Pages 241-243 for sizing information.
NOTE: Consult page 244 for proper breaker size. Verify amperage load for Booster Heaters 24kW through 57kW in single phase. Because of excessively high amps and since these units are NOT field convertible to any other voltage or phase, written confirmation is required before processing can begin.

OPTIONS AND ACCESSORIES – PAGE 238
LOW-TEMP DISHWASHERS – SEE LOW-TEMP SIZING DATA ON PAGE 240
WATER QUALITY REQUIREMENTS – PAGE 247

S - x x
Imperial — Kilowatts

S-57 with optional Stainless Steel body and base, and accessory Stainless Steel legs

OPTIONS *(available at time of purchase only)*

SSBB	Stainless Steel Body and Base
S-SECURITY	Security Package (Torx® Screws and Control Cover)

ACCESSORIES *(available for purchase at any time)*

QSFLOORMOUNT	Additional Stainless Steel Floor Mounting Leg Assembly
QSWATERTREAT	Blended Phosphate Injection System – not for potable water use (page 239 for illustration)
QSSHOCK	Shock Absorber to reduce water hammer
QSBPRV	Back Pressure Relief Valve
QSPRVB	Additional Brass Pressure Reducing Valve with Bypass
QSSSA-LEGS	Additional Stainless Steel Adjustable Legs (6"-7")

NOTE: 6" plastic adjustable legs (6"-7") standard.
Description of accessories is shown on page 239. Only leg mounting is available.

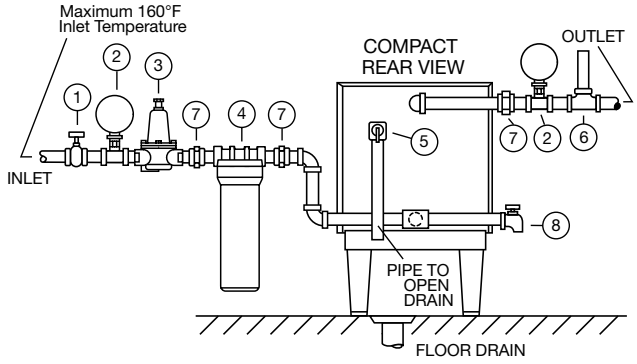
WATER TEMPERATURE RECOVERY TABLE

Imperial Model	40°F Rise	70°F Rise
S-6	60 gph	34 gph
S-7	70 gph	40 gph
S-9	90 gph	52 gph
S-12	120 gph	69 gph
S-13	135 gph	77 gph
S-15	151 gph	86 gph
S-17	173 gph	99 gph
S-18	181 gph	103 gph
S-24	241 gph	138 gph
S-27	271 gph	155 gph
S-30	301 gph	172 gph
S-36	361 gph	206 gph
S-39	391 gph	224 gph
S-40	407 gph	232 gph
S-45	452 gph	258 gph
S-54	542 gph	310 gph
S-57	573 gph	326 gph

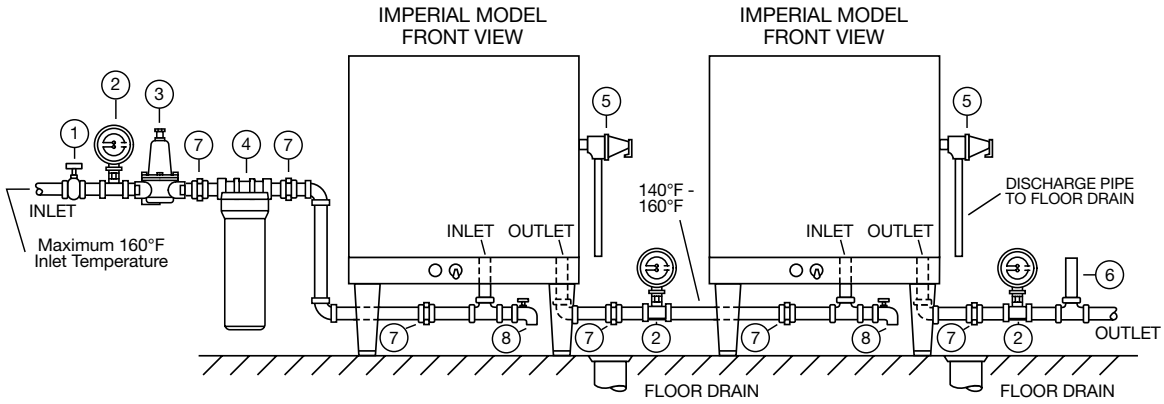
NOTE: gph is "gallons per hour."

Booster Installation

SINGLE BOOSTER INSTALLATION



DUAL BOOSTER INSTALLATION



(1) ¾" Gate or Ball Valve* (2) Temperature/Pressure Gauge (3) Pressure Reducing Valve with By-Pass (4) Blended Phosphate Water Treatment System
(5) Relief Valve (must have discharge pipe to floor drain) (6) Shock Absorber (7) Union* (8) Drain Pipe Valve* *Supplied by installer

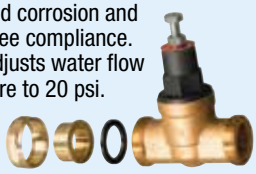
CONSULT LOCAL CODES

NOTE: The differential temperature between outlet and inlet temperatures should never be less than 20°F.
NOTE: Thermostat calibration, or adjustment, must be performed at time of installation and is excluded from warranty coverage. Thermostat adjustments for Low-Temp applications are the responsibility of the installer.

BOOSTER WATER HEATER ACCESSORIES

Back Pressure Relief Valve – This valve relieves pressure when unit is heating, on models that a check valve is required on the supply line. To be plumbed over an open site drain.

Bronze Pressure Reducing Valve – This valve provides reduced corrosion and lead-free compliance. This adjusts water flow pressure to 20 psi.

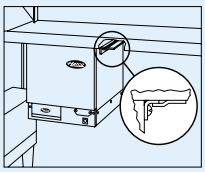


Stainless Steel Adjustable Legs – Adjustable from 6" to 7". Clean appearance and heavy-duty for long wear.

Floor Mounting Hardware – Adjustable from 6" to 7". Corrosion-resistant stainless steel legs for deck mounting.

Blended Phosphate Water Treatment System – Standard and required with Powermite® units. Minimizes scale formation and increases unit efficiency. Recommended for Electric Boosters. (Not for potable water use.)

Shock Absorber – Recommended between the booster and the dishwasher to prevent water hammer. Standard with Powermite® gas boosters.



Slide Bracket – For mounting the booster heater under a dishtable (available on small and large Compact models only).

Water Heater Data

PLUMBING DATA

Dielectric couplings should be used in connecting dissimilar metals, such as galvanized to copper, to prevent electrolysis.

All Hatco Booster Water Heaters require ¾" piping.

A check valve should not be installed in the supply line to the booster heater.

All shut-off valves must be gate or ball valves – not globe valves.

BOOSTER HEATER SIZING FORMULA

$$\left(\frac{\text{GPH x °F Temp. Rise}}{400} = \text{kW}\right)$$

NOTE: GPH is gallons per hour.

SEE BOOSTER HEATER SIZING CHART, PAGES 241-243.

ELECTRICAL FORMULAS

$$\frac{\text{Watts}}{\text{Volts}} = \text{Amps}$$ 1-phase

$$\frac{\text{Watts x .86}}{\text{Volts}} = \text{Amps}$$ 3-phase (open delta)

$$\frac{\text{Watts}}{\text{Volts x 1.73}} = \text{Amps}$$ 3-phase (balanced delta)

NOTE: When primary temperatures are less than 85°F consult factory for suitable booster heater.

WATER TEMPERATURE RECOVERY TABLE IN GPH °F RISE

kW	30°	40°	50°	60°	70°	80°	90°	100°
4	54	40	32	27	23	20	18	16
5	67	50	40	33	29	25	22	20
6	80	60	48	40	34	30	27	24
7	94	70	56	47	40	35	31	28
9	120	90	72	60	52	45	40	36
9.9	132	99	79	66	57	50	44	40
10.5	140	105	84	70	60	53	47	42
11.4	153	114	92	76	65	57	51	46
12	161	120	96	80	69	60	54	48
13.5	181	135	108	90	77	68	60	54
15	201	151	120	100	86	75	67	60
17.25	231	173	139	115	99	87	77	69
18	241	181	145	120	103	90	80	72
24	321	241	193	161	138	120	107	96
27	361	271	217	181	155	135	120	108
30	401	301	241	201	172	151	134	120
36	482	361	289	241	206	181	161	145
39	522	391	313	261	224	196	174	157
40.5	542	407	325	271	232	203	181	163
45	602	452	361	301	258	226	201	181
54	723	542	434	361	310	271	241	217
57	763	573	458	381	326	286	254	229

Sizing Chart For Low-Temp Dishmachines

BOOSTERS RATED AT 30°F RISE

Dishwasher Model Number	Electric Compact Booster	Electric Imperial Booster
AMERICAN DISH SERVICE		
AH, AH-3D, AH-3D-S, AHC, AHC-3D, AHC-3D-S, ET-A, T-AF, ET-AH, ET-A-M, ET-AH-M, ET-A-3, ET-AH-3, L-90-3D, L-90-3D-K, L-90-3D-K-S, L-90-3D-S, L-90-3DC, L-90-3DC-K, L-90-3DC-K-S, L-90-3DC-S, L-90-3DW, L-90-3DW-K, L-90-3DW-K-S, L-90-3DW-S, L-90-3DWC, L-90-3DWC-K, L-90-3DWC-K-S, L-90-3DWC-S, WH, WHC	C-4	S-6
A-3D, A-3D-S, A, AC, AC-3D, AC-3D-S, AH-B, ET-AF-3, ET-AF-M, HT-25, L-60-3D, L-60-3D-K, L-60-3D-K-S, L-60-3D-S, L-60-3DC, L-60-3DC-K, L-60-3DC-K-S, L-60-3DC-S, L-60-3DW, L-60-3DW-K, L-60-3DW-K-S, L-60-3DW-S, L-60-3DWC, L-60-3DWC-K, L-60-3DWC-K-S, L-60-3DWC-S, L-72-3D, L-72-3D-K, L-72-3D-K-S, L-72-3D-S, L-72-3DC, L-72-3DC-K, L-72-3DC-K-S, L-72-3DC-S, L-72-3DW, L-72-3DW-K, L-72-3DW-K-S, L-72-3DW-S, L-72-3DWC, L-72-3DWC-K, L-72-3DWC-K-S, L-72-3DWC-S, W, WC	C-5	S-6
A-B, AD-25, SS-25, 5-AH, 5-AHS	C-6	S-6
AF, AF-3D, AF-3D-S, AF-B, AFC, AFC-3D, AFC-3D-S, AFW, AFWC, 5, 5-S	C-7	S-7
ADC-44, ADC-66, 5-AG, 5-AGS, 5-CD-LF, 5-CD-RF	C-9	S-9
BLAKESLEE		
U21-C	C-4	S-6
D-8-LT	C-6	S-6
DD-8-LT, R-CC64-LT, R-EE-LT	C-12	S-12
Series XF-EE-LT, XF-PEE-LT, XF-LL-LT, XF-PLL-LT, XF-MM-LT, XF-PMM-LT, XF-EEE-LT, XF-LLL-LT, XF-MMM-LT	C-13	S-13
Series R-L-LT, R-PL-LT, R-M-LT, R-PM-LT, F-L-LT, F-PL-LT, F-M-LT, F-PM-LT (single tank)	C-36	S-36
Series "R"&"F"-CC-LT, -EE-LT, -LL-LT, -MM-LT, -LLL-LT, -MMM-LT, -PCC-LT, -PEE-LT, -PLL-LT, -PMM-LT (multi-tank)	C-24	S-24
Series XF-L-LT, XF-PL-LT, XF-M-LT, XF-PM-LT (single tank)	C-54	S-54
Series XF-PEE-LT, XF-PLL-LT, XF-PMM-LT, XF-EEE-LT, XF-LLL-LT, XF-MMM-LT (multi-tank)	C-36	S-36
FA (Flight-A-Round) and RA (Rack-A-Round) use comparable "F" listing.		

Dishwasher Model Number	Electric Compact Booster	Electric Imperial Booster
CHAMPION		
ULD, ULF	C-6	S-6
DLF	C-13	S-13
KL44, KL66	C-36	S-36
CMA DISHMACHINES		
A-1, AH-1, C-1, VAC-1, A-3, AH-3, C-3, L-1C, VAC-3, VAC-4, VAC-5, L-1X	C-4	S-6
A-2, AH-1, AH-2, AH-3, B-3, C-1, C-2, C-3, EVA-1, EVA-2, EVA-3, EVA-4, EVA-5, VAC-2	C-6	S-6
B-1	C-7	S-7
B-2	C-9	S-9
CMA-44L with tank heater, CMA-66L	C-24	S-24
CVA-1, CVA-2, CVA-3, CVA-4	C-6	S-6
CVA-5	C-7	S-7
HOBART		
LX-18C, LX-30C, LX-40C, WM-5C, SR24C	C-4	S-6
LT-1	C-6	S-6
AM-14, AM-14C	C-7	S-7
C44A, CRS66A, CPW80A	C-27	S-27
FT-800	C-30	S-30
JACKSON		
Conserver 24LT, 200LT, ES1000 (Ecolab/Jackson)	C-4	S-6
Conserver 1, Conserver XL, ES2000 (Ecolab/Jackson)	C-9	S-9
Conserver 2, Conserver XL2, ES4000 (Ecolab/Jackson)	C-15	S-15
AJ-44, AJ-66, AJ-80	C-18	S-18
KNIGHT EQUIPMENT LTD.		
KLE-112-HL	C-5	S-6
KLE-117i, KLE-117c, KLE-175GT, KLE-175GTM	C-9	S-9
KLE-235d	C-13	S-13
KLE-175GT Corner, KLE-175GTM Corner	C-12	S-12

Low-Temp Sizing Data

Chemical low-temp dishwashers are most effective when supplied with a 140°F hot water supply. Sometimes this water temperature is not available due to undersized primary water heaters or local safety codes. Hatco can provide a pre-heater for chemical low-temp dishwashers to provide an adequate supply of 140°F hot water for proper operation.

NOTE: When ordering a heater for use with a chemical low-temp dishwasher, thermostat adjustments for low-temp applications are the responsibility of the installer.

To properly size a Hatco heater for low-temp use:

1. Determine the required temperature rise by subtracting the available hot water supply temperature from 140°F. This should be a minimum of 30°F.
2. Determine the water usage by consulting the dishwasher data plate, literature, or NSF listing. This should be shown as gallons per hour (GPH).
3. Use the Hatco formula for sizing or the sizing chart on this page to determine the required kW and select the appropriate Hatco model.

Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise 40°F	Electric Compact Booster Temperature Rise 70°F	Electric Imperial Booster Temperature Rise 40°F	Electric Imperial Booster Temperature Rise 70°F	Gas Powermite® Booster⬓ Temperature Risett 40°F	Gas Powermite® Booster⬓ Temperature Risett 70°F
ADAMATION						
CSL-1390, CA-2, CA-3, CA-4, SLAP 44	C-39	(2)C-36	S-39	(2)S-36	PMG-200	(2)PMG-200
CA, CA-1	C-54	(2)C-45	S-54	(2)S-45	PMG-200	(2)PMG-200
ALVEY						
FLC-10, SL-2S			S-6	S-9		
FLC-12, CL-1, CL-1Turntable, SA-5A			S-7	S-12		
FL-2S			S-9	S-13		
KS-70, KS70M SB			S-9	S-15		
SL-2D			S-13	S-18		
FLC-36			S-15	S-27		
KS-88-C			S-18	S-30		
KS-70-N, KS-88-N			S-39	(2)S-40		
AMERICAN DISH SERVICE						
AF-ES, AFC-ES	C-4	C-7	S-4	S-7		
HT-25	C-7	C-12	S-7	S-12		
ADC-44, ADC-66	C-12	C-24	S-12	S-24		PMG-100
BLAKESLEE						
UC-21A, UC-21B	C-4	C-4	S-6	S-6	PMG-100	PMG-100
UC-21	C-6	C-12	S-6	S-12	PMG-100	PMG-100
D-8	C-9	C-13	S-9	S-13	PMG-100	PMG-100
D-9	C-12	C-17	S-12	S-17	PMG-100	PMG-100
Series "R"&"F"-CC, -EE, -LL, -MM, -LLL, -MMM, -PCC, -PEE, -PLL, -PMM (multi-tank) with suffix "LC"	C-13	C-24	S-13	S-24	PMG-200	PMG-200/100
Series XF-EE, XF-LL	C-17	C-30	S-17	S-30	PMG-100	PMG-200
Series XF-LL, XF-PLL, XF-MM, XF-PMM, XF-EEE, XF-LLL, XF-MMM (Multi-tank) with suffix "LC"	C-17	C-30	S-17	S-30	PMG-200	PMG-200/100
DD-8	C-18	C-30	S-18	S-30	PMG-100	PMG-200
Series F-E, FA-EE, FA-PEE, FA-LL, FA-PLL, FA-MM, FA-PMM, F-EEE, FA-EEE, FA-LLL, FA-MMM, F-PE	C-30	C-54	S-30	S-54	PMG-200	PMG-200/100
Series R-L, R-PL, R-M, R-PM, F-L, F-PL, F-M, F-PM (single tank)	C-36	C-54	S-36	S-54	PMG-200	(2)PMG-200
Series XF-L, XF-PL, XF-M, XF-PM (single tank)	(2)C-36		(2)S-36			
Series R-E, R-PE, XF-PEE, XF-PLL, XF-PMM, XF-EEE, XF-LLL, XF-MMM (multi-tank) FA (Flight-A-Round) and RA (Rack-A-Round) use comparable "F" listing.	C-45	(2)C-30	S-45	(2)S-30	PMG-200	(2)PMG-200
XF-EE, XF-EE-LT (with LT suffix)	C-17	C-36	S-17	S-36	PMG-100	PMG-200
CHAMPION						
U-H1, UH-200, UH-200B, U-HB	C-4	C-6	S-6	S-6	PMG-100	PMG-100
UL-100, UH-100B, UH-170B, UH-200B, DH-2000	C-6	C-9	S-6	S-9	PMG-100	PMG-100
UL-150	C-4	C-7	S-6	S-7	PMG-100	PMG-100
UH-150, UH-150B, UH-100, UH-100B, DHB-VS	C-5	C-9	S-6	S-9	PMG-100	PMG-100
D-H1, D-HB, D-H1T, D-HBT	C-9	C-13	S-9	S-13	PMG-100	PMG-100
44 DRWS, 66 DRPWWS, 80 DRHDPWWS, 70 DRFFPWWS	C-9	C-13	S-9	S-13	PMG-100	PMG-100
PP-28	C-27	C-45	S-27	S-45	PMG-100	PMG-200
D-H1C, D-H1TC	C-9	C-18	S-9	S-18	PMG-100	PMG-100
DL-1000, DH-1000, DHB-VS	C-6	C-12	S-6	S-12	PMG-100	PMG-100
44DR, 66DRPW, 80DRHDFW, 70DRFFPW, 54DR, 76DRPW, 80DRFFPW, 90DRHDPW	C-12	C-24	S-12	S-24	PMG-100	PMG-100
44-WS, 66 WSPW, 66-WS, 64, 70WSFFPW, 80WSHDPW, 90FFPW, 100HDPW, 86 PW, 84, 106 PW, 120 HDPW, 110 FFPW	C-15	C-24	S-15	S-24	PMG-100	PMG-100
UC-CW6-WS	C-24	C-36	S-24	S-36	PMG-100	PMG-200
US-CW8-WS	C-24	C-39	S-24	S-39	PMG-100	PMG-200
44, 66 PW, 70FFPW, 80HDPW	C-27	C-54	S-27	S-54	PMG-100	PMG-200
54, 76PW, 80FFPW, 90HDPW,	C-24	C-45	S-24	S-45	PMG-100	PMG-200
40-KB, 40-KB-2-2, 40-KFWB, 40-KPRB, 40-KPRB-2-2, 40KPRB-2-3, 44LT, 60-KB, 60-KB-2-2, 60-KFWB, 60-KFWB-2-2, 60-KPRB, 60-KPRB-2-3, 64KB, 64-KB Corner, 64-KPRB, 64-KPRB Corner, 64 Modular, 66LT, 86 Modular	C-30	C-54	S-30	S-54	PMG-200	PMG-200/100
44-KB, 44-KB Corner, 44-KPRB, 44-KPRB Corner, 54-KB, 54-KB Corner, 54-KPRB, 54-KPRB Corner, 44 Modular, 66 PW Modular, UC** Series 6' Center, UC-C4	C-36	C-57	S-36	S-57	PMG-200	PMG-200/100
UC-CW4	C-36	(2)C-36	S-36	(2)S-36	PMG-200	PMG-200/100
UC-C	C-45	(2)C-36	S-45	(2)S-36	PMG-200	PMG-200/100
UC**CW Series 6' Center	C-45	(2)C-39	S-45	(2)S-39	PMG-200	(2)PMG-200
W-6-WS, W6	C-45	(2)C-45	S-45	(2)S-40	PMG-200	(2)PMG-200

⬓ Powermite installations above 2,000 ft. will reduce the above capacities and may require change of pressure and/or orifices in certain models at time of install to meet IAS safety compliance. These modifications are the responsibility of the installer. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.

Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise 40°F	70°F	Electric Imperial Booster Temperature Rise 40°F	70°F	Gas Powermite® Booster⬓ Temperature Risett 40°F	70°F
CMA DISHMACHINES						
AH, C, B⟲	C-9					
CMA-180	C-5	C-9	S-5	S-9		
CMA-180T	C-9	C-13	S-9	S-13		
CMA-44/66	C-24	C-36	S-24	S-36	PMG-100	PMG-200
CMA-44H with tank heater, CMA-66H	C-36	C-45	S-36	S-45	PMG-100	PMG-200
EAH/EC⟲, GLX/L1X/L1X16/L1C	C-4					
EST⟲	C-5					
EST-44/66	C-12	C-24	S-12	S-24	PMG-100	PMG-100
HOBART						
AM-15F	C-4	C-6	S-6	S-9	PMG-100	PMG-100
LXiC, LXiGC, LX-18C, LX-30C, LX-40C, AM-15F	C-4	C-7	S-6	S-6	PMG-100	PMG-100
LX-30, SR24, SR24H	C-4	C-7	S-6	S-7	PMG-100	PMG-100
LX-18, AM-14F, AM-15, AM-15T	C-5	C-9	S-6	S-9	PMG-100	PMG-100
WM-5C	C-6	C-9	S-6	S-9		PMG-100
WM-5 (Without sump heater)	C-7	C-12	S-7	S-12		
AM-14T, AM-14TC	C-7	C-12	S-7	S-12	PMG-100	PMG-100
AM-14, AM-14C	C-9	C-17 or C-18	S-9	S-17 or S-18	PMG-100	PMG-100
AM-12, AM-12C★	C-9	C-12	S-9	S-12	PMG-100	PMG-100
UW-50			S-15	S-24		
OR **Opti-RinSe C44A,CRS-66A,CCS-66A, CPW-80A, C54A, CRS-76A, CCS-76A, CPW-90A, C64A, CRS-86A, CCS-86A, CPW-100A, C88A, CRS-110A, CCS-11-0A, CPW-124A**	C-15	C-27	S-15	S-27	PMG-100	PMG-200
C-54A, CRS-76A, CPW-90A, CCS-76A	C-39	(2)C-36	S-39	(2)S-36	PMG-200	PMG-200/100
C-44A, CRS-66A, CCS-66A, CPW-80A, C-64A, CRS-86A, CCS-86A, CPW-100A	C-30	C-54	S-30	S-54	PMG-200	PMG-200/100
C-88A, CRS-110A, CPW-124A, CCS-110A	C-36	C-54	S-36	S-54	PMG-200	PMG-200/100
Opti-RinSe C44AW, CRS-66AW, CCS-66AW, CPW-80AW	C-9	C-15	S-9	S-15	PMG-100	PMG-100
OR **C-44AW, CRS-66AW, CPW-80AW, CCS-66AW**	C-12	C-24	S-12	S-24	PMG-100	PMG-100
C-44, CRS-66, CPW-80	C-36	C-54	S-36	S-54	PMG-200	PMG-200/100
CL44e, CL66e	C-13	C-24	S-13	S-24	PMG-100	PMG-200
CLPS66e	C-15	C-30	S-15	S-30	PMG-100	PMG-200
C-54, CRS-76, CPW-90	C-54	(2)C-39	S-54	(2)S-39	PMG-200/100	(2)PMG-200
C-64W, CRS-86W, CPW-100W, C-88W, CRS-110W, CPW-124W, CCS-86W	C-24	C-36	S-24	S-36	PMG-100	PMG-200
C-64, CRS-86, CPW-100	C-45	(2)C-36	S-45	(2)S-36	PMG-200	PMG-200/100
FT800W, FT-900W	C-24	C-39	S-24	S-39	PMG-200	PMG-200
FT-600, FT-700	C-54	(2)C-39	S-54	(2)S-39	PMG-200/100	(2)PMG-200
FT800	C-39	(2)C-39	S-39	(2)S-39	PMG-200	(2)PMG-200
FT900	C-36	C-57	S-36	S-57	PMG-200	PMG-200/100
FT800S, FT-900S	C-39	(2)C-36	S-39	(2)S-36	PMG-200	PMG-200/100
UTW-28, UTW-28C			S-18	S-36		
FRC and FR (Fast Rack Series) use comparable "C" line listing.						
INSINGER						
GS 302, GS-14	C-4	C-4	S-6	S-6	PMG-100	PMG-100
45SA-5	C-9	C-18	S-9	S-18	PMG-100	PMG-100
Commander 18-5 Series, CS-5, CS-5C, CS-5CH, CS-5H, Ensign 40-2	C-6	C-12	S-6	S-12	PMG-100	PMG-100
Commander 18-6 Series, 18-6H	C-6	C-12	S-6	S-12	PMG-100	PMG-100
Commander 18-6, 18-6H (Built-In)	ABB-13.5	ABB-13.5				
Admiral 44-4, 66-4, Speeder 64, 86-3, Clipper (all)	C-15	C-27	S-15	S-27	PMG-100	PMG-200
Admiral 44-4, 66-4 (Built-In)	ABB-15-8	ABB-27-8				
135-20, 185-20, 250-20, 60-20, 85-20, Gallymaster & Modular	C-54		S-54			PMG-200
Century (all)	C-24	C-45	S-24	S-45	PMG-100	PMG-200
Trac 878	C-24	C-36	S-24	S-36	PMG-100	PMG-200
Super 106-2,Trac 321, Trac 321-2/RPW	C-27	C-45	S-27	S-45	PMG-100	PMG-200
Defender Flight Machine	C-36	C-54	S-36	S-54	PMG-200	(2)PMG-200
Master RC 3-tank Flight Machine	C-15	C-27	S-15	S-27	PMG-200	(2)PMG-200
Master RC 4-tank Flight Machine	C-36	C-57	S-36	S-57		
CA-3♦			S-9	S-24	PMG-200	
DA-3♦			(2)S-9	(2)S-24		
For outdated models, consult factory for correct booster.						

★ Model AM-12 with serial no. 12-067-357 or below and model AM-12C with serial no. 12-067-537 or below require slightly larger booster than listed.
⟲ All cycles.
OR C Models with serial no. 85-1041605 or greater use Opti-RinSe.
Shaded area indicates older models prior to Opti-RinSe.
⬓ Powermite i nstallations above 2,000 ft. will reduce the above capacities and may require change of pressure and/or orifices in certain models at time of install to meet IAS safety compliance. These modifications are the responsibility of the installer. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.
♦ Consult factory – special plumbing may apply.

Booster Heater Sizing Chart

Dishwasher Model Number	Electric Compact Booster Temperature Rise 40°F	Electric Compact Booster Temperature Rise 70°F	Electric Imperial Booster Temperature Rise 40°F	Electric Imperial Booster Temperature Rise 70°F	Gas Powermite® Booster⬓ Temperature Risett 40°F	Gas Powermite® Booster⬓ Temperature Risett 70°F
JACKSON						
JP-24, JP-24B, JP-24F, JP-24BF	C-4	C-6	S-6	S-6	PMG-100	PMG-100
24B Series		C-4		S-6		PMG-100
10AB, 10APRB		C-5		S-6		PMG-100
44CE*, 66 CERPW	C-30	C-54	S-30	S-54	PMG-200	
54CE, 76 CERPW	C-36	(2)C-30	S-36	(2)S-30	PMG-200	
64CE, 86 CERPW	C-27	C-39	S-27	S-39	PMG-200	
100	C-12	C-24	S-12	S-24	PMG-100	
100B, 100PRB, 150B, 150PRB		C-9		S-9		
150	C-12	C-18	S-12	S-18		PMG-100
200	C-7	C-12	S-7	S-12	PMG-100	PMG-100
200B		C-6		S-6		PMG-100
Tempstar GPX						PMG-100
Tempstar, Tempstar SDS, Tempstar HH	C-6	C-12	S-6	S-12	PMG-100	PMG-100
TS-44, TS-66	C-24	C-36	S-24	S-36	PMG-100	PMG-200
AJ-44, AJ-66, AJ-80, WH-44, ES-4400, ES-6600 (ECOLAB/JACKSON)	C-24	C-45	S-24	S-45	PMG-100	PMG-200
AJ-54, AJ-76, AJ-90	C-30	C-54	S-30	S-54	PMG-200	PMG-200/100
AJ-64, AJ-86, AJ-100	C-24	C-39	S-24	S-39	PMG-100	PMG-200
* **Model #44CE w/SN1999 or below requires larger booster than listed.**						
KNIGHT EQUIPMENT LTD.						
KLE-112-HL	C-7	C-12	S-7	S-12	PMG-100	PMG-100
MEIKO						
K-44, K-66, K-80	C-24	C-36	S-24	S-36	PMG-100	PMG-200
K-54, K-76, K-90, K-64, K-86, K-100	C-24	C-45	S-24	S-45	PMG-100	PMG-200
METALWASH/INTEDGE						
FW4	C-12	C-18	S-12	S-18	PMG-100	PMG-100
RS-30A, RS-28L			S-15	S-24		
RT-74, RT-60, RT-42B, RT-42BC			S-27	S-40		
RS-2R			S-30	S-45		
STERO						
ER-44, ER-44-10, ER-66S, ER-76S, ER-76SC	C-15	C-24	S-15	S-24	PMG-100	PMG-100
ER-64, ER-86S, ER-94S, ER-94SC	C-15	C-24	S-15	S-24	PMG-100	PMG-100
SCT-44-10-LW, SCT-44-LW, SCT-66S-LW, SCT-76S-LW, SCT-76SC-LW, SCT-90S-LW	C-15	C-24	S-15	S-24	PMG-100	PMG-100
SC-1-2-4-LW, SC-1-6-4-LW, SC-2-4-LW, SC-5-2-4-LW, SC-5-6-4-LW, SC-6-4-LW	C-15	C-24	S-15	S-24	PMG-100	PMG-200
SCT-64, SCT-86S, SCT-94S, SCT-94SC	C-24	C-45	S-24	S-45	PMG-100	PMG-200
SCT-108S, SCT-108SC, SCT-76, SCT-94SM	C-30	C-54	S-30	S-54	PMG-200	PMG-200/100
SC-6-4, SCT-44, SCT-44-10, SCT-66S, SCT-76S, SCT-76SC, SCT-90S	C-36	C-54	S-36	S-54	PMG-200	PMG-200/100
SCT-120S, SCT-120SC, SCT-120SM, SCT-150SM	C-36	C-57	S-36	S-57	PMG-200	PMG-200/100
STW-110, SC-1-2-7-4, SC-1-6-3-4, SC-1-6-7-4, SC-2-7-4, SC-5-2-7-4, SC-5-6-3-4, SC-5-6-7-4, SC-6-3-4, SC-6-7-4	C-30	C-54	S-30	S-54	PMG-200	PMG-200/100
SC-1-2-4, SC-1-6-4, SC-2-4, SC-5-2-4, SC-5-6-4	C-36	(2)C-57	S-36	(2)S-57	PMG-200	(2)PMG-200
SCT-44-10-SC-1-3-4, SCT-44-10-3-4, SCT-44-SC-1-3-4, SCT-44-SC-3-4, SCT-54-SC-1-3-4, SCT-54-SC-3-4, SCT-76S-SC-3-4	C-36	C-54	S-36	S-54	PMG-200	(2)PMG-200
STPC (Four tank)	C-24	C-45	S-24	S-45	PMG-100	PMG-200
STPCW (Four tank)	C-27	C-45	S-27	S-45	PMG-100	PMG-200
STPC	C-30	C-54	S-27	S-54	PMG-200	PMG-200/100
STPCW	C-36	(2)C-30	S-36	(2)S-30	PMG-200	PMG-200/100
SD-2RA, SDRA, SDRA-PACK	C-12	C-18	S-12	S-18	PMG-100	PMG-100
U-31-A, U-31-AC			S-24	S-45	PMG-100	PMG-200
U-31-A2			(2)S-24	(2)S-45	PMG-200	(2)PMG-200
STBUW-1	C-45	(2)C-36	S-45	(2)S-36		
SC-2-3-4, SC-5-2-3-4	C-30	C-45	S-30	S-45	PMG-200	
SC20-1 (low temp.)	C-12		S-12		PMG-100	
SC20-2 (low temp.)	C-12	C-24	S-12	S-24		PMG-100
SC-2-8, SC-2-9, SC-1-2-8, SC-5-6-8, SC-6-8, SC-6-9, SC-1-6-8, SC-5-6-9, SC-5-2-9, SC-1-6-9, SC-5-2-8 (low temp.)	C-18	C-36	S-18	S-36	PMG-100	PMG-200

⬓ Powermite installations above 2,000 ft. will reduce the above capacities and may require change of pressure and/or orifices in certain models at time of install to meet IAS safety compliance. These modifications are the responsibility of the installer. Consult "Installation and Operating Manual" for sizing adjustments and orifice changes.

This selector chart is based on 40°F and 70°F temperature rises, 20 psi flow pressure, and minimum rinse cycle timer setting in NSF listing.

All booster heaters are rated at 100% of the capacity of the dishwashers as recommended by the National Sanitation Foundation. Where make-up water for wash tank is provided from final rinse supply, chart recommendations are based upon this additional demand (not over 2 GPM) as required by NSF.

All sizings shown are that of the dishwasher manufacturers. Hatco Corporation is not responsible for incorrect sizing applications.

BOOSTER HEATER SIZING FORMULA

$$\left(\frac{\text{GPH x °F Temp. Rise}}{400} = \text{kW}\right)$$

NOTE: GPH is gallons per hour.

Electrical Ratings For Hatco Water Heaters

Watts	Volts	Phase	Amps	Breaker or Fuse size
4kW	208	1	19	30
	240	1	17	30
	480	1	8	15
5kW	208	1	24	30
	240	1	21	30
	480	1	10	15
6kW	208	1	29	40
	208	3	25Δ	40
	240	1	25	40
	240	3	22Δ	30
	480	3	11Δ	15
	600	3	5.7	15
7kW	208	1	34	50
	208	3	29Δ	40
	240	1	29	40
	240	3	25Δ	40
	480	3	13Δ	20
	600	3	6.7	15
9kW	208	1	43	60
	208	3	38Δ	50
	240	1	38	50
	240	3	33Δ	50
	480	3	16.3Δ	30
	600	3	8.7	15
9.9kW	208	1	47.5	60
	208	3 (BAL.)	27.5	40
10.4kW	208	3 (BAL.)	28.8	40
11.4kW	240	1	47.5	60
	240	3 (BAL.)	27.5	40
	480	3 (BAL.)	13.7	20
12kW	208	1	58	90
	208	3	33	50
	240	1	50	70
	240	3	29	40
	480	3	14.5	20
	600	3	11.6	20
13.5kW	208	1	65	90
	208	3	38	50
	240	1	56.3	90
	240	3	33	50
	480	3	16.3	30
	600	3	13	20
15kW	208	1	72	90
	208	3	41.7	60
	240	1	62.5	90
	240	3	36.1	50
	480	3	18.1	30
	600	3	14.5	20
17.25kW	208	3	47.9	60
18kW	208	1	86.5	125
	240	1	75	100
	240	3	43.4	60
	480	3	21.7	30
	600	3	17	30

Watts	Volts	Phase	Amps	Breaker or Fuse size
24kW	208	1	115.4	150
	208	3	66.7	90
	240	1	100	125
	240	3	57.8	90
	480	3	29.9	40
	600	3	23.2	30
27kW	208	1	129.8	175
	208	3	75	100
	240	1	112.5	150
	240	3	65	90
	480	3	32.5	50
	600	3	26.1	40
30kW	208	1	144	200
	208	3	83.3	125
	240	1	125	175
	240	3	72.3	100
	480	3	36	50
	600	3	29	40
36kW	208	1	173	225
	208	3	100	125
	240	1	150	200
	240	3	86.7	125
	480	3	43.3	60
	600	3	34.8	50
39kW	208	1	187.5	250
	208	3	108	150
	240	1	163.5	225
	240	3	94	125
	480	3	47	60
	600	3	37.7	50
40.5kW	208	3	112.5	150
	240	3	97.5	125
	480	3	48.8	70
	600	3	39	50
45kW	208	3	125	175
	240	1	188	250
	240	3	108	150
	480	3	54	70
	600	3	43.5	60
54kW	208	3	150	200
	240	3	130	175
	480	3	65	90
	600	3	52.1	70
57kW	208	3	158.4	200
	240	3	137.3	175
	480	3	68.6	90
	600	3	54.9	70

Δ Open Delta (unbalanced load) amperage of high leg indicated.

USE COPPER WIRE ONLY

ELECTRICAL FORMULAS

$\frac{\text{Watts}}{\text{Volts}} = \text{Amps}$ 1-phase

$\frac{\text{Watts x .86}}{\text{Volts}} = \text{Amps}$ 3-phase (open delta)

$\frac{\text{Watts}}{\text{Volts x 1.73}} = \text{Amps}$ 3-phase (balanced delta)

Food Pans And Trivets

ALUM PAN

18"SHEET PAN

PIZZA PANS
14"PIZZA PAN
16"PIZZA PAN
18"PIZZA PAN

ST PANS
ST PAN 1/3
ST PAN 1/2
ST PAN 2
ST PAN 4

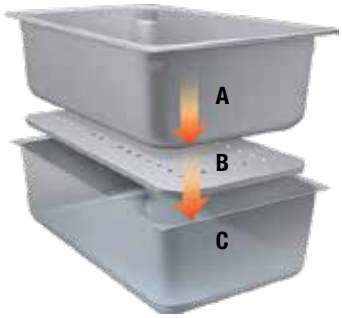
FOOD PANS

Model	Description
ALUM PAN	Half-Size Sheet Pan – 18"W x 13"D
18"SHEET PAN	Full-Size Sheet Pan – 18"W x 26"D
14"PIZZA PAN	Perforated Pizza Pan – 14" Diameter
16"PIZZA PAN	Perforated Pizza Pan – 16" Diameter
18"PIZZA PAN	Perforated Pizza Pan – 18" Diameter
ST PAN 1/3	Third-Size Stainless Steel Pan – 12¾"W x 6⅞"D x 2½"H
ST PAN 1/2	Half-Size Stainless Steel Pan – 12¾"W x 10⅜"D x 2½"H
ST PAN 2	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 2½"H
ST PAN 4	Full-Size Stainless Steel Pan – 12¾"W x 20¾"D x 4"H

HDW TRIVET

HDW-SPLASH

HDW 6" PAN



Additional Humidity

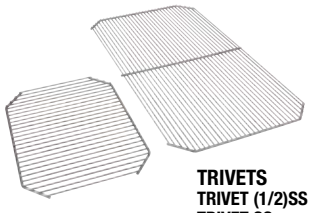
A. Stainless Steel Food Pan

B. Splash Baffle
HDW-SPLASH Accessory

C. Water/Spillage Pan (adds ¼" of water)
HDW-SPILL Accessory

FOOD PANS AND TRIVETS

Model	Description
HDW-TRIVET	Custom Trivet raises food product ½" off bottom of Full-Size Pan - 17½" x 9½" x ½"
HDW-SPILL	Water/Spillage Pan – one per drawer (excludes HDW-1R2, -2R2)
HDW-SPLASH	Splash Baffle – one per drawer (excludes HDW-1R2)
HDW 6" PAN	Full-Size Stainless Steel Food Pan 12¾"W x 20¾"D x 6"H



TRIVETS
TRIVET (1/2)SS
TRIVET SS

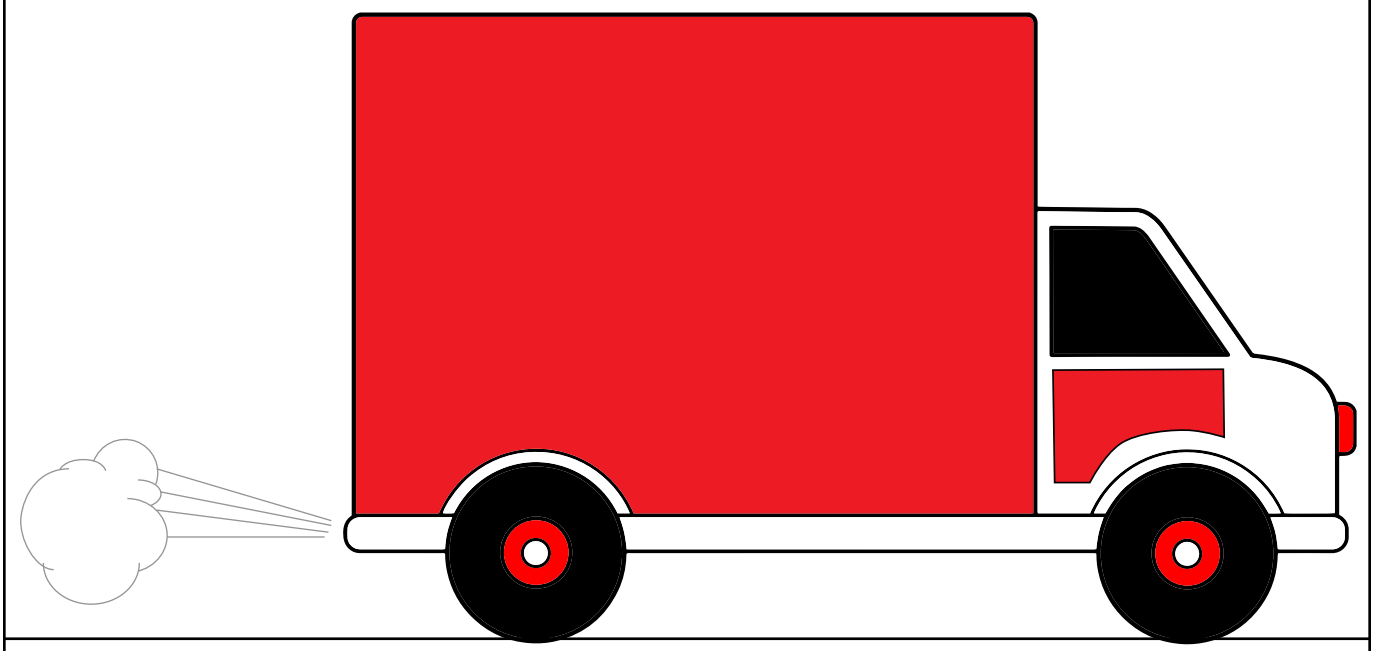
FOOD PANS AND TRIVETS

Model	Description
Wire Trivets Stainless –	
TRIVET (1/2)SS	Half-Size – 10³⁄₁₆"W x 7⅝"D
TRIVET SS	Full-Size – 10⅛"W x 18"D

Check out our *Quick-Ship* Program

When you need equipment shipped sooner than our normal lead time, our "Quick-Ship" program offers our most popular equipment in various voltages ready for immediate shipment based on availability.

Check with your Hatco representative to see if the equipment you need is available through our Quick-Ship program. If it is, your order will be shipped the same day (orders placed before noon Central Standard Time), or the next day if ordered after noon.*



*All orders are subject to credit approval.

General Information

Terms of Sale: EX Works
Sturgeon Bay, WI 54235 U.S.A.

Corporate Office: Milwaukee, Wisconsin 53215

Manufacturing: Sturgeon Bay, Wisconsin 54235

Price Policy: Prices supercede all previously published prices and are subject to change without notice. Prices and discounts apply to accessories at time of initial equipment order only.

Remittance: Forward payment to:
Hatco Corporation
Box 68-4035
Chicago, IL 60695-4035

Delivery: Consult Hatco Equipment Sales Department for delivery times and estimated shipping charges.

Freight Classification: See Hatco website for more details:
www.hatcocorp.com
under the RESOURCES tab in the upper right-hand corner, click on EQUIPMENT SHIPPING INFO

Business Hours:

Equipment Sales & Customer Service
7:00 a.m. to 5:00 p.m. Central Time

General Office
8:00 a.m. to 5:00 p.m. Central Time

(Summer Hours: June to September:
8:00 a.m. to 5:00 p.m. C.T. Monday through Thursday
8:00 a.m. to 2:30 p.m. C.T. Friday)

Sales catalogs, brochures, specification sheets and other literature available at www.hatcocorp.com.

ALL HATCO PRODUCTS SHIPPED WITH INSTALLATION AND OPERATING INSTRUCTIONS. CONSULT LOCAL CODES BEFORE INSTALLING EQUIPMENT.

E-mail inquiries and requests to: support@hatcocorp.com
E-mail orders to: equipsales@hatcocorp.com

Telephone: Equipment Orders & Inquiries: (414) 671-6350
General Office: (414) 671-6350

www.hatcocorp.com

Conversions

Watts ÷ Volts = Amps (Single Phase only)

Inches x 25.4 = Millimeters

Pounds ÷ 2.2 = Kilograms or Pounds x .4536 = Kilograms

(°Fahrenheit - 32) x .56 = °Celsius

Gallons ÷ .264 = Liters or Gallons x 3.7853 = Liters

Water Quality Requirements

Water supply in excess of 3.0 grains of hardness per gallon (GPG) must be treated and softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operating life of the unit.

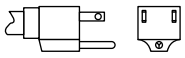
NOTE: Product failure caused by liming or sediment buildup is not covered under warranty.

NOTE: See page 239 for Picture of Blended Phosphate Water Treatment System.

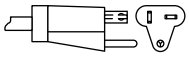
Hatco products are manufactured for commercial use only and meet one or more of these agency certifications.

See product specification sheet for the appropriate approvals.

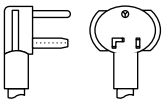
120 Volt Models



NEMA 5-15P

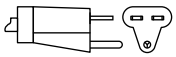


NEMA 5-20P

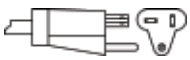


NEMA 5-30P

208 or 240 Volt Models



NEMA 6-15P



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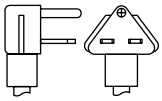

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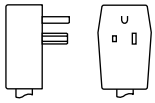

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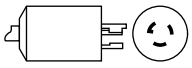

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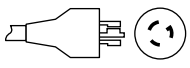

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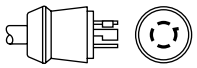

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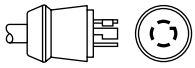


NEMA L15-30P

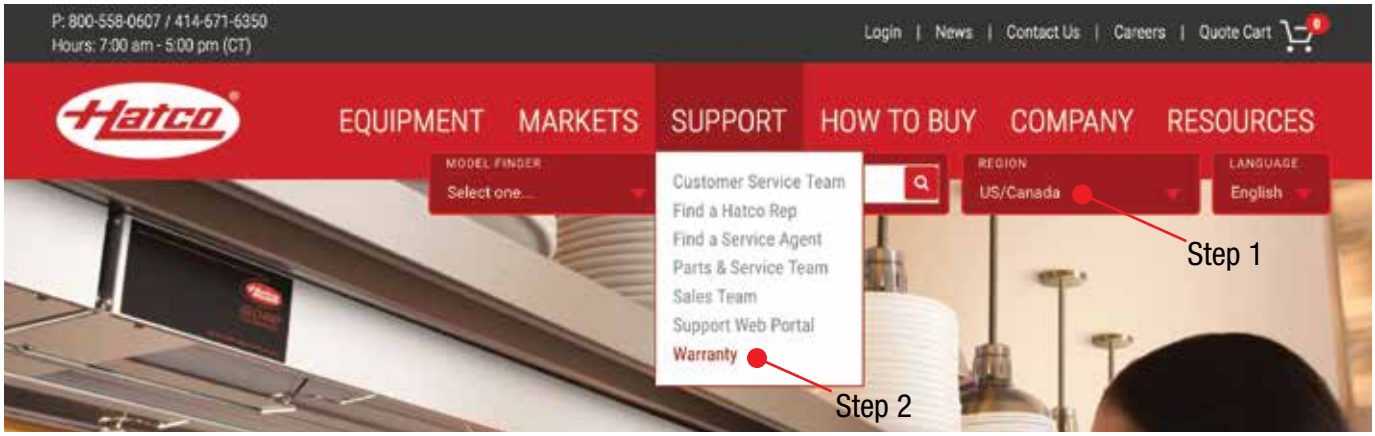
Limited Warranty

For the full information pertaining to the Hatco warranty protection for your equipment, go to our website at:

www.hatcocorp.com

Step 1: Make sure you have the correct region selected

Step 2: in the Support drop-down at the top of the page, select Warranty



Ordering Procedures

CUSTOMER NOTE –
To ensure prompt and accurate processing of your order, please provide the following information:

ALL PRODUCTS –

1. Model number, voltage and phase.
2. Specify options and accessories as required. Options are not retrofittable.
3. Consult factory when ordering equipment for special applications.
4. Phone orders are acceptable, but a confirming written order is required. E-mail orders do not require confirmation.

Returns

New and unused equipment can only be returned for credit review with prior approval of the Hatco Corporation. Contact Customer Service or Sales & Marketing for a Material Return Authorization (MRA). Returns must be shipped PREPAID and are subject to inspection. All goods returned for customer convenience are subject to a restocking charge of 25%. In the event of an error by Hatco, an MRA will be issued for full credit. Custom-built equipment and equipment older than 120 days (from date of shipment) do NOT qualify for return credit. Products with electronic controls, Flav-R 2-Go® Locker Systems (all models), Pickup Pod™ (all models), Decorative Lamps (all models), and Flav-R-Shield® Sneeze Guards (all models) are custom by nature and are non-returnable.

Return Equipment to: Hatco Corporation
208 East Deck Street
Sturgeon Bay, WI 54235-3930 U.S.A.

Damaged Freight Policy

In accordance with the National Motor Freight Traffic Association, it is the consignee's responsibility to inspect and ensure the shipment has not sustained any damage during transportation to destination. All freight should be inspected during the receiving process for possible damage. Should there be a question about the condition of the equipment, it is better to refuse the shipment. If damage is found after delivery, it is the consignee's (receiver) responsibility to notify Hatco Corporation (notify the carrier if shipped third party) **five (5) calendar days** of the delivery.

Whether the shipment was routed by a Hatco preferred carrier or customer selected third party carrier, Hatco will assist its customers in achieving a solution. If it is found that any part of the shipment has sustained damage during transportation, Hatco Corporation must be contacted to file a damage report.

For assistance, contact Hatco Customer Service at (414)671-6350 and have the information listed below available.

1. Copy of Bill of Lading and Pro numbers
2. Delivery date and date damage was discovered
3. Contact name, phone number and email address
4. Type of unit damaged including model and serial number
5. Extent of damage
6. Pictures of damage as well as packaging
7. Original shipping papers and packaging

Accessorial Charges

When shipping LTL using a Hatco preferred carrier, additional fees known as accessorial charges may apply and will be added to order. Residential Delivery Fee, Construction Site Delivery Fee, Government Site Delivery Fee, limited access fee are all fees added automatically by the carrier based on where the order is shipping. The fee varies depending on the service, delivery location and carrier.

Liftgate is charged by the carrier if the consignee does not have a loading dock or a forklift onsite to unload the freight from the truck. Optional services available for an additional fee include Inside Delivery, Call before Delivery and Delivery by Appointment. Hatco must be made aware of any special services needed at the time of order or prior to shipment so the fee can be added to the original invoice, otherwise the fee will be post billed and a second invoice will be received for this charge.

**Fee amount varies by carrier.

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Paint Chip and Stone Sample Colors

DESIGNER COLORS

Warm Red | Black | Gray Granite | White Granite | Navy Blue | Hunter Green | Antique Copper

GLOSS FINISHES

Smooth White | Gleaming Gold | Glossy Gray | Bold Black | Radiant Red | Brilliant Blue | Clear Brushed Metal Finish

PLATED FINISHES

Bright Brass | Bright Nickel | Bright Copper | Antique Nickel | Antique Brass | Antique Bronze

SIMULATED STONE COLORS*

Gray Granite | Bermuda Sand | Night Sky

DEKTON STONE** COLORS

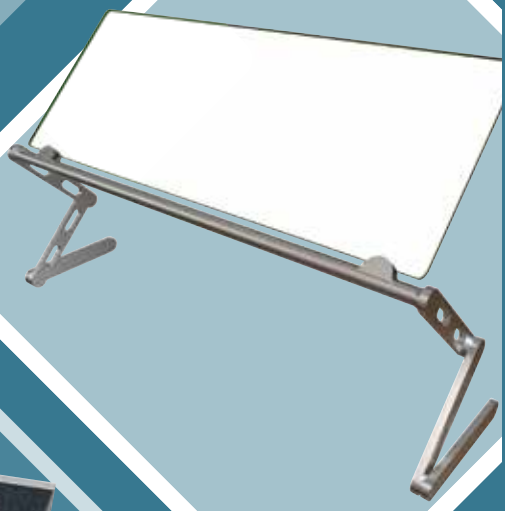
Domoos | Rem | Soke

Colors are a representation and may not exactly match our colors.
Consult factory for possible color matching options on these colors.
Non-standard colors are non-returnable.

To order a Hatco Paint Chip & Stone Sample Colors Sheet, visit ***www.hatcocorp.com / Order Literature / Sales Literature / Sell Sheets***.

*** Simulated stone is Swanstone®**
**** Due to the natural texture, patterns may vary.**

Sturgeon Bay, WI 54235 U.S.A. Telephone: **(414) 671-6350** ***hatcocorp.com***



People who serve, products that solve.®

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